



The Chef Don Experience

Buffet Dinner Menus

Entrees: Choice of Two

A. Cheese Tortellini Pasta and Broccoli in a Light Olive Oil with Garlic Sauce

Roast Chicken with Olive Oil and Rosemary

Southern Fried Chicken

Beef or Vegetarian Baked Lasagna

Eggplant Parmigiana

\$16.00 Per Person

B. Roast Pork Loins with Caramelized Onions

Baked Chicken Quarters with Cream Sauce

Chicken Cacciatore

Double Pork Loins with Sautéed Apples and Raisins

Beef Burgundy

\$18.00 Per Person

C. Roast Chicken Breast with White Wine Cream Sauce

Beef Stroganoff

Seafood Newburg

Chicken Kiev with Mornay Sauce

Filet of Flounder Stuffed with Crabmeat Dressing

BBQ Spare Ribs

\$22.00 Per Person

D. Chicken Florentine with a Parmesan Cream Sauce

Chicken Cordon Bleu with a Cream Sauce

Sliced Roast Fresh Ham with a Citrus Sauce

Broiled Fillet of Salmon with Herb Butter Sauce

NY Strip Steaks au Poivre

Sliced Roast Leg of Lamb with a Mint Sauce

Hunter Style Veal with Sun Dried Tomatoes and Mushrooms

\$26.00 Per Person

E. 5oz Lobster Tail with Butter Sauce

Lobster and Shrimp Thermador served in a Vol au Vent

10oz Veal Chop with Sautéed Peppers and Onions

8oz Beef Tenderloin with Bernaise Sauce

Beef Wellington with a Wild Mushroom Sauce

Crab Imperial served in a Vol au vent

\$34.00 Per Person