

“THE SWAN” DINNER BUFFET

Without Servers \$49.95 per person plus tax; With Servers \$55 plus tax

Cocktail Hour:

Traditional Cheese Board, Italian Market Antipasto Board, Caprese Board, Fruit Display with Assorted Dips, and Vegetable Display with Assorted Dips

Dinner Buffet:

Salad Station with a choice of Mixed Greens or Romaine, a variety of toppings, homemade Herb Garlic Croutons, and House Made Dressings

Choice of Chicken Francaise, Chicken Marsala, Chicken Parmigiagna or Chicken Piccata

Choice of Our Signature Mozzarella Stuffed Meatballs in Pomodoro Sauce or Beef Bourguignon

Choice of Tilapia Florentine, Atlantic Salmon in Berry Beurre Blanc, or Shrimp and Scallop Scampi

Choice of Penne Alla Vodka, Truffle Rigatoni Alfredo, or Baked Ziti Pomodoro with Shredded Pecorino Romano and Crushed Pepper Flake

Choice of Chef’s Sauteed Seasonal Vegetables or Green Beans Almondine

Herb Roasted Yukon Gold Potatoes, California 5 Grain Pilaf, or Vegetable Studded Rice Pilaf

Dessert:

Assorted Cake Buffet or Custom Wedding Cake (restrictions apply)

All food setup by Catering By Phillip staff

Disposable utensils, 6” and 9” black disposable plates, serving utensils and napkins

Bartenders available for an additional charge. Please contact Catering By Phillip for more information.