



Hot Buffet Menu



ENTREE (Choose 1)

Beef:

- Sliced Round of Beef with Natural Gravy
- Smoked Beef Brisket in Tangy Sauce (*)
- Italian Spudenni (*Rolled sliced round of beef in Italian bread crumbs filled with provolone cheese topped with marinara sauce*) (*)
- Sliced Beef Burgundy with Mushroom Gravy
- Sliced Italian Beef

Pork:

- Sliced Roast Pork Loin with Natural Gravy or Apricot Dijon Sauce
- Pulled Pork in House Tangy Sauce

Poultry:

- Boneless Chicken Breast (*Cordon Bleu, Parmesean, Mushroom Wine, Teriyaki, Tangy Cranberry, or Apricot Dijon*)
- Fried or Baked Assorted Chicken
- Sliced Turkey Breast Rolled with Stuffing & Gravy

Pasta:

- Baked Lasagna (*Meat or Vegetarian*)
- Cavatelli with seasoned roasted chicken strip & choice of one: Broccoli, Mushrooms, or Asparagus
- Cold Meat Platter (*Sliced Beef, Ham, Turkey, & Salami with American & Swiss Cheese, spreads, assorted breads, & rolls*)

SIDE ACCOMPANIMENTS (Choose 3)

- Signature Salad (*Lettuce greens layered with Krause pasta salad & House Dressing*)
- Tossed Garden Salad (*Lettuce greens, tomatoes, cucumbers, celery, red onions, carrots, choice of dressing, & croutons*)
- House Salad (*Lettuce greens, red onions, sliced black olives, diced red peppers, parmesan cheese, & Creamy Italian Dressing*)
- Caesar Salad (*Romaine lettuce, red onion, parmesan cheese, & Romano Parmesean Dressing*)
- Stephanie's Salad (*Mixed greens with honeydew chunks, sliced strawberries, chopped pecans, sunflower seeds, mandarin oranges, golden raisins, & Blackberry Dressing or Honey Balsamic Vinaigrette Dressing*) (*)
- Fresh carved melon & fruit chunks, served from melon shell
- Mostaccoli with meat sauce
- Cavatelli, tortellini, or bow tie pasta with red or white sauce -- *great with broccoli, mushrooms, sun dried tomatoes, or bacon*
- Potatoes (*Augratin, Oven Browned Parmesean, Cheddar Cheese Casserole, Parsley New, Garlic Whipped Mashed, or Homestyle Potato Salad*)



Hot Buffet Menu *(continued)*



- Rice (*Pilaf, Wild Blend, or Broccoli Cheese Casserole*)
- Baked Beans
- Stuffing (*Seasoned Bread or Sweet Potato*)
- Green Beans (*Almondine, Buttered & Seasoned, Casserole, Sauteed Sweet red peppers & onions, or Garlic Parmesan*)
- Buttered & Seasoned Broccoli with sliced water chestnuts
- Broccoli, Cauliflower, & Carrots with cheese topping
- Corn (*Buttered or Baked Soufflet*)
- Amaretto Honey Carrots
- Krause Signature Pasta Salad
- Raw vegetable tray with olives, pickles, & ranch dip
- Seasonal Sliced Fruit tray with dip
- Krause Kreme Kake (*assorted flavors and/or decorated*)
- Fudge brownie and/or assorted gooey butter cookies
- Krause mini fruit tarts

INCLUDED WITH FULL SERVING BUFFET

- Disposable plates, bowls, cups, cutlery, & napkins
- Rolls & Butter
- Coffee & Ice Tea
- Buffet Candles
- Tablecloth & Skirting
- Buffet Table set-up, serving, & clean-up

PRICING

- 50 - 99 guests	\$12.50/person
- 100 - 199 guests	\$10.50/person
- 200+ guests	\$8.50/person
- Additional Entrees	\$2.50/person
- Additional Side Dishes	\$1.00/person
(*) indicates an up charge	\$1.00/person
+ 15% Gratuity For Full Service Catering	