

# *Colasessano's Banquet Selections*

## **Cold Starters**

### **Vegetable Display**

**Assortment of Fresh seasonal vegetables with dip**  
Broccoli, Cauliflower, Baby Carrots, Celery, Bell Peppers, and Cucumbers  
\$50 per tray feeds 20

### **Fruit Display**

**Assortment of seasonal fresh Melons, Pineapple and Berries**  
\$60 per tray feeds 20

### **Domestic Cheese Display**

**Assortment of domestic cheeses with crackers**  
Cheddar, Provolone, Pepper Jack, and Swiss  
\$60 per tray feeds 20

### **Tomato and Mozzarella Platter**

**Sliced Tomatoes with fresh Mozzarella, Pesto, and Balsamic Glaze**  
\$60 per tray feeds 20

### **House Chips with Ranch**

**Homemade Waffle cut Chips**  
\$40 per Bowl feeds 20

### **Shrimp Cocktail**

**Cold shrimp served with cocktail sauce and fresh lemons**  
\$85 for 50

### **Croissant Sandwich Selection**

**Chicken Salad Croissants**

**Italian Club Croissants**

**Tuna salad croissants**

**\$60 for 20 sandwiches**

# Hot Starters

## Sesame Chicken

Breaded Oriental Style Chicken tossed in a Sweet Sesame Sauce

\$45 for 50

## Coconut Shrimp

Coconut breaded shrimp served with sweet orange glaze

\$85 for 50

## Sausage and Peppers

Spicy Italian sausage accompanied with Pepper sauce served with homemade rolls

\$40 feeds 20

## Cocktail Meatballs

Miniature meatballs served with tomato basil sauce and homemade rolls

\$40 feeds 20

## Mini Crab Cakes

Baked miniature crab cakes served with remoulade sauce

\$90 for 50

## Crab Rangoon's

Cream cheese and crab filled wontons

\$120 for 50

## Mini Beef Wellingtons

Sirloin beef tip wrapped in puffed pastry

\$120 for 50

## Scallops wrapped in bacon

Bacon wrapped scallops served with sweet orange glaze

\$120 for 50

## Mini Egg Rolls

Pork or vegetable served with sweet orange glaze

\$75 for 50

## House Made Dips

Crab, Buffalo Chicken, or Spinach artichoke served with pita chips

\$40 feeds 20

# **The Traditional Buffet \$16.95**

**Pick 2**

## **Lemon Basil Chicken**

Boneless grilled chicken breast marinated in fresh basil, lemon, and olive oil

## **Country breaded Chicken**

Country seasoned breast, thighs, and legs seasoned and fried to perfection

## **Slow Roasted Turkey**

Whole breast of turkey cooked to perfection

## **Fork Tender Roast Beef**

Pot roast style beef served with Chef made beef gravy

## **Lemon baked Haddock**

Fresh catch baked with lemon herbed bread crumbs

# **Sides**

**Pick 2**

**Mashed Potatoes with Gravy**

**Redskin Garlic Mashed Potatoes**

**Scalloped Potatoes**

**Penne Pasta with Alfredo**

**Penne Pasta with Tomato Basil**

**Country Style Green Beans**

**Honey Glazed Carrots**

**You May Add extra entrees for \$4 more per guest and sides for \$3**

**All Buffets Include House Salad, Rolls, and Butter  
Coffee, Tea, and Water**

# **Pizza, Pasta, & More \$14.95**

**Pick 3**

## **Assorted Pizzas**

**Our famous pizzas with available toppings**

## **Cheese Bread**

**Breadsticks topped with cheese, garlic and Italian herbs**

## **Pepperoni Buns**

**Our famous pepperoni buns with cheese and available accompaniments**

## **Steak Hoagies**

**Philly style steak buns with cheese and available accompaniments**

## **Italian Hoagies**

**Homemade baked bun filled and toasted with ham, salami, pepperoni, and cheese**

## **Italian Sausage Hoagies**

**Homemade baked bun with spicy sausage, peppers, and cheese**

## **Lasagna**

**Chef prepared with beef, tomato basil sauce, & three cheeses**

## **Stuffed Shells**

**Pasta shells stuffed with ricotta cheese and finished with tomato basil sauce**

## **Penne Pasta Alfredo**

**Penne Pasta finished with Chef made Alfredo sauce**

## **Penne Pasta with Tomato basil**

**Baked penne pasta topped with Provolone cheese**

**Buffet includes salad, Coffee, Tea, and House made chips**

**You may add more selections for an additional \$3 per guest**

## **Executive Buffet \$25.95**

Pick 2

### **Herb Crusted Pork Loin**

The other white meat coated with herbs and cooked to perfection

### **Chicken Picatta**

Sautéed chicken breast finished with a lemon caper sauce

### **Filet Tips with Onions & Mushrooms**

Grilled tenderloin tips finished with a red wine Demi-Glace

### **Broiled Salmon**

Citrus grilled salmon brushed with a maple glaze or lemon butter

### **Shrimp Scampi**

Jumbo Shrimp broiled in our Chefs special lemon herb butter

### **Grilled New York Sirloin Steaks**

New your strips grilled to your specification

## **Sides**

Pick 2

### **Lobster Ravioli with roasted Alfredo**

Roasted red pepper pasta filled with lobster and finished with Chefs house made Alfredo

### **Potatoes Au Gratin**

Chefs blend of 3 cheeses baked with thinly sliced potatoes

### **3 cheese pasta purses with Alfredo**

Chef's signature pasta served with his House Made Alfredo

### **Creamy garlic and parmesan risotto**

Chefs Italian blend of rice finished in a white wine cream sauce

### **Roasted Asparagus**

Fresh asparagus with roasted grape tomatoes

### **Roasted Zucchini, Yellow Squash, and Bell Peppers**

Garden veggies finished with Italian herbs and balsamic glaze

### **Garlic and parmesan broccoli**

Fresh steamed broccoli tossed in cheese and garlic butter

## **Buffet includes Salad, Rolls, Coffee, & Tea**

You may add another item for \$5

# **Chefs Dessert Selections**

**\$2 per guest you may pick 2**

**Chocolate Buttercream Cake**

**Strawberry Short Cake**

**Carrot Cake**

**Dutch Apple Pie**

**Assorted Dessert Bars**

**Assorted Cheesecakes**

**Assorted Cookies**