

Create Your Own Menu

Your menu will consist of:

- Your Choice of 3 Entrees
- Your Choice of 2 Vegetables
- Your Choice of 3 Cold Salads
- Cold Cut Tray
- Chips, Pretzels & Relish Tray
- Rolls, Rye Bread, Mayonnaise, & Mustard
- Paper Products, including Chafers, Sterno, & Waterpans

Entrees – Choice of 3

Roast Beef	Meatballs
Italian Sausage - Red or White	Italian Sausage with Peppers in Red Sauce
Penne Pasta with White or Red Clam Sauce	Chicken: Italian Style – boneless breasts Southern Fried – assorted parts Roasted – assorted parts
Roast Pork	
Baked Ham	Veal Scallopini
BBQ Beef	Turkey Breast with Gravy
Italian Cocktail Meatballs	Spaghetti with Meat Sauce
Baked Ziti	Stuffed Shells
BBQ Pork	BBQ Spare Ribs
Pasta Primavera	Kielbasa with Sauerkraut

Entrees Available at an Additional Cost

Shimp Scampi
Bay Scallops
Flounder
Stuffed Flounder with Crabmeat

From the Carving Board

Carved Entrees Available at an Additional Cost

Carved “Top of the Round” Beef
Carved Baked Virginia Boneless Ham
Carved Boneless Breast of Turkey

Vegetables – Choice of 2

Potatoes Au Gratin	Green Beans
Scallop Potatoes	Peas and Pearl Onions
Parsley Potatoes	Candied Carrots
Oven Brown Potatoes	Broccoli in Butter Sauce
Candied Sweet Potatoes	Broccoli in Cheese Sauce
Rice Pilaf	Cauliflower in Butter Sauce
Rice Florentine	Cauliflower in Cheese Sauce

Salads – Choice of 3

Potato Salad	Pasta Salad
Cole Slaw	Mixed Tossed Salad with Creamy Italian & French Dressings
Macaroni Salad	

Salads Available at an Additional Cost

Three Bean Salad
Chicken Salad
Shrimp Salad
Broccoli Salad
Antipasto Salad

Cold Cut Tray – included with Menu

Ham	Turkey
Roast Beef	Italian Salami
Capicola	American Cheese
Swiss Cheese	

All Menus include the Following

Relish Tray with Lettuce & Tomato	Chips & Pretzels
Rolls – Catering Kaiser & Torpedo	Rye Bread
Mayonnaise	Mustard

Paper Products included with Menu

9” Plates	6” Plates	Bowls, if needed
Forks	Spoons	Knives
1/8 fold Napkins	Tablecovers for food tables	Styrofoam Cups
Chafers	Sterno	Water Pans

**Coffee, Tea, Cold Beverages, Desserts & Pastry
Available at an Additional Cost**

To Pick-Up at Massos

35 – 49 Guests.....\$13.50 per person
50 or More Guests.....\$12.45 per person

To Set-Up at your Home, Office, etc.

35 – 49 Guests.....\$14.50 per person
50 or More Guests.....\$12.95 per person

Banquet waitresses are available to serve your guests at a cost of \$100.00 or more depending on the job. Waitress gratuity is not included but is customary.

Menus with less than 35 guests will be quoted according to menu selections.

Price will be reduced by \$.75/person if vegetables are not selected. Additional entrees are available at a cost of approx. \$1.75/person, per entree.

**7% sales tax is not included in above prices.
Prices may change with out notice.**