



Function and Party Menus

Basic Buffet

Penne Marinara or Farfalle a La Vodka
Oven Roasted New Potatoes
Sautéed Fresh Vegetables
Garden Salad with Balsamic Vinaigrette
Italian Bread and Butter
Coffee/Tea/Iced Lemon Water
Pork Parmesan Meatballs

Choice of Chicken Entrée:

Marsala, Francaise or Roasted Chicken (Bone-In)

\$17.95 per person (plus tax/tip)

Add Dessert \$2.50 per person

No Substitutions

Twenty (20) Adult Minimum for Package Pricing
(unless approved by management)

Festive Buffet

Penne Marinara or Farfalle a La Vodka
Pork Parmesan Meatballs or Sausage & Peppers
Oven Roasted New Potatoes or Rice Pilaf
Sautéed Fresh Vegetables or Broccoli Casserole
Garden Salad with Balsamic Vinaigrette or Caesar
Italian Bread and Butter
Coffee/Tea/Iced Lemon Water

Choice of ENTREES:

Sliced Garlic Roasted Prime Rib of Beef au Jus
Chicken Francaise with Artichoke, Lemon & Capers
Chicken Portobello with Marscapone Marsala
Roast Stuffed Pork Loin with Seasoned Gravy
Eggplant Rollatine with Ricotta & Parsley
Baked Scrod with Buttered Crumb
Salmon with Dill Butter Sauce
Seafood Stuffed Filet of Sole with Dill Butter

Duo Entrée Buffet: \$19.95 per person (plus tax/tip)

Three Entrée Buffet: \$22.95 per person (plus tax/tip)

Upgrade to Deluxe Carving Station: Add \$5 per person

Add Dessert \$2.50 per person

Twenty (20) Adult Minimum for Package Pricing

Premier Dinner Package

Mixed Green Salad with Balsamic Vinaigrette
Italian Bread and Butter

Family-Style Penne Marinara OR Farfalle a La Vodka

Choose up to 3 Entrées (served with potato/vege):

Certified Angus Top Sirloin

Chicken Portabello with Marscapone Marsala

Chicken with Proscuitto, Sage and Swiss

Seafood Stuffed Filet of Sole with Dill Butter

Baked Scrod with Buttered Cracker Crumb

Pan-Seared Salmon with Citrus Basil Pesto

Eggplant Rollatini over Penne Pasta

****Slow Roasted Garlic Crusted Prime Rib au Jus - add**

\$5 per person - minimum 8 orders

Coffee, Tea, Iced Lemon Water

\$24.95 per person (plus tax/gratuity)

Add Dessert \$2.50 per person

Add One-Hour Open Bar Reception w/ Fruit, Cheese

Vege Crudite, Stuffed Breads \$15 per person

Additional Open Bar Hours Available

Deposit required when booking

Payment in FULL on date of event

White Linen on Tables Extra Fee

Twenty (20) Adult Minimum for Package Pricing

DJ services are available for additional cost

Dessert Options (Select One):

Our Own Chocolate Mousse

Our Own Rice Pudding with Cinnamon Cream

Warmed Apple Pie with Ice Cream

Sheet Cake

*We Also Offer Customized Party Packages to Suit
all Budgets and Group Sizes*

*Off Premises Catering and Party Trays Available -
Call for Pricing*

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Telephone 203-723-2275

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