

# **Winckler's Catering**

## *Buffet Menu*

*Accommodating parties of 150-400*

### **Buffet Includes:**

*Fresh Fruit Compote, Cream of Tomato Soup or Chicken Consommé  
Winckler's Special Salad  
Fresh Assorted Dinner Rolls and Butter  
Assorted Hors D'oeuvres*

### ~~~~~ **Entrees** ~~~~~

*\$39.95 complete per person for two entrees*

- *Pasta Michelle*
- *Baked Lemon Chicken*
- *Sliced Virginia Baked Ham  
With Fruit Sauce*
- *Baby Flounder  
Topped with Crab Meat*
- *Oven Roasted Chicken  
With Fresh Herbs*
- *Sliced Top Round of Beef  
With Mushroom Sauce*
- *Vegetable Lasagna*
- *Breast of Turkey  
With Country Dressing & Giblet Sauce*
- *Chicken Marsella*
- *Chicken Francaise*
- *Shrimp Creole*
- *Baked Ziti  
With Meat Sauce & Mozzarella Cheese*

### ~~~~~ **Hot Vegetables** ~~~~~

*Your choice of 2:*

*Green Beans Almondine  
Fresh Zucchini Medley  
Broccoli Polanise  
Oven Roasted Potatoes  
Rice Pilaf  
Au-Gratin Potatoes  
Pineapple Pudding  
Lyonnaise Potatoes*

### ~~~~~ **Carving Station for 3<sup>rd</sup> Entree** ~~~~~

*at \$3.50 per person  
Maximum 250 people*

### ~~~~~ **Sweet Table** ~~~~~

*\$7.95 per person*

### ~~~~~ **Dessert** ~~~~~

*Parfait  
Fresh-brewed coffee for each table*

*6% tax included. All tables include linen, china, silver & condiments, fresh flowers on buffet table.  
Clients must provide their own floral arrangements for all tables. All functions are for a 5 hour duration.  
A 20% non-refundable deposit is required at signing of contract. Balance due one week prior to event.*