

610-521-4705 Fax-610-521-6037 generalmanager@cycop.com

DINNER BUFFET

Available for parties of 30 guests or more

Includes: Three Salads, One Carved Roast, Two choices from Poultry, Seafood or Pasta Selections, Chef's Choice of Fresh Vegetables and Starches, and a Viennese Dessert Table of Assorted Sweets

SALADS ~ Please select three ~

House Blended Lettuces, assorted dressings Asian Noodle Salad Sesame Vinaigrette Caesar Salad

Cherry Tomatoes and Mozzarella Balls, White Balsamic Vinaigrette Yukon Gold Potato, Caper and Caramelized Shallot Salad Fresh Seasonal Diced Fruit Salad with Honey Ginger Dressing Grilled Seasonal Vegetables, Balsamic Vinaigrette Spinach, Almonds, Feta Cheese with Buttermilk Dressing Broccoli, Sundried Cranberries & Walnut Couscous Salad with Fresh Mint & Sundried Cranberries

CARVED ROASTS ~ Please select one ~ Flank Steak with Horseradish

Sauce

Roast Turkey with Pan Gravy
Roast Top Round of Beef au Jus or Roast Prime Rib of Beef (50+ Guests)
Beef Wellington
Slow Roasted Pork Loin with Honey Mustard Glace
Coca-Cola Glazed Ham

POULTRY, FISH, PASTA ~ Please select two ~ POULTRY

Boneless Breast of Chicken with one of the following sauces: Francaise, Marsala, Parmesan, Picatta, Saltimbocca, Sundried Tomato, or Orange VIN Blanc

SEAFOOD

Scotch Honey Glazed Salmon Fillet - Baked Tilapia with Caribbean Salsa-Orange Roughy with Vanilla Citrus VIN Blanc- Halibut - Talpia - Stuffed Flounder

PASTA

Mediterranean Farfalle and Vegetables Rigatoni Bolognese Baked Manicotti with Truffles Penne Vodka

DESSERT BUFFET TABLE

Assorted Cakes, Cookies, Brownies, Ice Cream bar - Options will be presented to you -Items can be substituted, just let us know and we will work with you!