

# TANGIER LUNCHEON BUFFET MENU

All Luncheon Buffet Packages include Coffee, Iced Tea and Hot Tea Service  
Minimum of 25 guests to reserve a Buffet

## SOUTH SIDE ITALIAN FEST BUFFET

Without Chicken \$15.95 per guest, Add chicken \$16.95 per guest

- ~ Tossed Caesar or House Salad Bowl with dressings, Assorted Rolls & Butter
- ~ Old World Style Chicken Parmesan
- ~ Penne Pasta in Marinara Sauce
- ~ Bow-Tie Pasta in Creamy Alfredo Sauce
- ~ Sweet Italian Sausage with Peppers & Onions
- ~ Meatballs Marinara
- ~ Steamed Italian Vegetable
- ~ Herbed Olive Oil Potatoes
- ~ Chef's Choice Dessert Display

## THE TANGIER DELUXE LUNCHEON BUFFET

\$18.95 per guest

- ~ Tangier House Buffet Salad with dressings, Assorted Rolls & Butter
- ~ English Style Orange Roughy:  
(Topped with a sherry bread crumb mixture then oven baked in white wine, lemon juice & fresh drawn butter, finished with a rich Mornay sauce.)
- ~ Ziti Puttanesca:  
(A spicy variety of flavors with roasted garlic banana peppers, black olives, fresh basil, shredded carrots & diced tomatoes in al dente cooked ziti marinara.)
- ~ Chicken Marsala:  
(Boneless breast, pan seared in olive oil, in a delicate sauce of sliced domestic mushrooms, reduced with garlic, white wine & chicken stock, finished with sweet Marsala wine.)
- ~ Chef's Fresh Steamed Vegetable
- ~ Oven Roasted Herbed Potatoes
- ~ Chef's Choice Dessert Display

## GEORGIE'S EXECUTIVE BUFFET

\$19.95 per guest

- ~ Field Greens Buffet Salad with dressings, Fresh Fruit Display, Assorted Rolls & Butter
- ~ Chicken Ambassador:  
(Boneless chicken breast filled with hearty wild rice, walnuts and Granny Smith Apple stuffing then oven baked, sliced and topped with Bourbon Chicken Veloute.)
- ~ Portabella Marinara:  
(Jumbo Portabella mushrooms simmered in marinara sauce, tossed with penne pasta and topped with grated Asiago cheese.)
- ~ Chef Carved Herbed Sliced Top Round
- ~ Grilled Mediterranean Vegetable Medley
- ~ Herbed Olive Oil Potatoes
- ~ Chef's Choice Dessert

