

# Soundview Weekday Menu

## Passed Hors d'Oeuvres

Choice of Five

- Baked Brie & Raspberry Stars
- Blue Corn & Beef Empanadas
- Chicken & Cheese Quesadillas
- Tuscan Bruschetta
- Fresh Mozzarella with Pesto on a Garlic Crouton
- Homemade Pizza
- Franks in Pastry
- Fried Wontons
- Risotto & Asparagus Croquettes
- Fried Sesame Chicken with Honey Mustard
- Vegetarian Spring Roll with Plum Sauce
- Chicken Drummettes Teriyaki
- Spinach & Artichoke Tartlets
- Coconut Chicken with Pineapple & Mango Salsa
- Pan Fried Pork Pot Stickers
- Steamed Shrimp Dumplings
- Baked Pear & Gorgonzola in Filo
- Stuffed Mushrooms with Crabmeat or Oreganate
- BBQ Chicken with Bacon
- Buffalo Chicken Bites with Blue Cheese Dipping Sauce
- Chicken & Lemongrass Dumplings

## Buffet

### SEASONAL SALAD BAR

#### PASTA

Choice of Two

- Penne a la Vodka
- Rigatoni Tomato & Basil with Warm Ricotta
- Tortellini Alfredo with Italian Vegetables
- Farfalle with Seafood Marinara
- Linguini with Red or White Clam Sauce
- Cavatelli Filetto di Pomodoro

#### POULTRY

Choice of One

- Picatta / Francese / Reggiano
- Marsala / Sorrentino

#### CARVING STATION

Choice of One

- Herb Crusted Roast Turkey Breast
- Roast Sirloin
- Smoked Honey Glazed Ham
- Marinated Pork Loin
- Glazed Corned Beef
- Teriyaki Marinated Flank Steak

Eggplant Rollatini

*Also Includes Red Bliss Potatoes  
and Vegetable Medley*

#### DESSERT AND COFFEE

Cake or Pastries & Cookies

## Served Dinner

### APPETIZER

- Fresh Fruit Ambrosia / Mozzarella Antipasto
- Penne Vodka / Rigatoni with Fresh Tomato & Basil

### SALAD

- Mesclun Salad with White Balsamic Vinaigrette
- Topped with Tomato, Cucumber & Olives

### Entree

#### BEEF

- Roast Sirloin Steak with Madeira Sauce

#### POULTRY

Chicken Picatta

*Boneless Breast of Chicken with White Wine,  
Lemon and Capers*

Chicken Francese

*Boneless Breast of Chicken Dipped in Light Egg Batter  
with White Wine, Lemon and Butter*

Chicken Marsala

*Boneless Breast of Chicken with Marsala Wine and Mushrooms*

Chicken Sorrentino

*Boneless Breast of Chicken Topped with Prosciutto,  
Eggplant, and Mozzarella*

Chicken Reggiano

*Parmesan Crusted Chicken Breast Topped with Tomatoes,  
Red Onions, Olives & Capers Served in a Balsamic Glaze*

#### SALMON

Dill Vin Blanc / Sesame Crusted

Blackened with Pineapple & Mango Chutney

*Accompanied by Roasted Red Bliss Potatoes  
& Vegetable Medley*

#### DESSERT

Coffee

Cake or Pastries & Cookies

# Soundview Weekend Menu

## Passed Hors d'Oeuvres

Choice of Five

Baked Brie & Raspberry Stars  
Tuscan Bruschetta  
Fresh Mozzarella with Pesto on a Garlic Crouton  
Franks in Pastry / Homemade Pizza  
Risotto & Asparagus Croquettes  
Chicken Drumettes Teriyaki  
Spinach & Artichoke Tartlets  
Vegetarian Spring Rolls  
Steamed Shrimp Dumplings  
Pan Fried Pork Pot Stickers  
Baked Pear & Gorgonzola in Filo  
Stuffed Mushrooms with Crabmeat or Oreganate

## Cold Display

Fresh Fruit & International Cheese Mirror  
& Vegetable Crudite with Assorted Dips

## Choice of 3

## Hot Chaffing Dishes

Fried Sesame Chicken with Honey Mustard  
Mini Eggplant Rollatini  
Hawaiian Baby Back Ribs  
Point Judith Calamari Mussels Possillipo  
Broccoli Rabe with Hot or Sweet Sausage  
Teriyaki Beef & Pineapple Kabobs  
Italian or Swedish Meatballs  
Mini Potato Pancakes with  
Crème Fraiche & Caviar or Blueberry Applesauce

## Buffet

### SEASONAL SALAD BAR

### PASTA

Choice of Two

Penne a la Vodka  
Rigatoni Tomato & Basil with Warm Ricotta  
Tortellini Alfredo with Italian Vegetables  
Farfalle with Seafood Marinara  
Cavatelli Filetto di Pomodore  
Linguini with Red or White Clam Sauce

### POULTRY

Chicken Picatta  
Chicken Francese  
Chicken Marsala  
Chicken Sorrentino  
Chicken Reggiano

### CARVING STATION

Choice of One

Herb Crusted Roast Turkey Breast  
Roast Sirloin  
Smoked Honey Glazed Ham  
Marinated Pork Loin  
Glazed Corned Beef  
Teriyaki Marinated Flank Steak

*Choice of Eggplant Rollatini,  
Salmon or Fried Calamari  
Red Bliss Potatoes and Vegetable Medley*

### DESSERT AND COFFEE

Cake or Pastries & Cookies

## Served Dinner

### APPETIZER

Fresh Fruit Ambrosia / Mozzarella Antipasto  
Penne Vodka / Rigatoni with Fresh Tomato & Basil

### BECKWITH POINTE SALAD

Mesclun Salad with White Balsamic Vinaigrette  
Topped with Tomato, Cucumber & Olives

## Entree

### BEEF

Roast Sirloin Steak with Madeira Wine Sauce  
Roast Prime Rib au Jus

### POULTRY

Chicken Marsala  
*Boneless Breast of Chicken with Marsala Wine and Mushrooms*  
Chicken Francese  
*Boneless Breast of Chicken Dipped in Light Egg Batter  
with White Wine, Lemon and Butter*  
Chicken Sorrentino  
*Boneless Breast of Chicken Topped with Prosciutto,  
Eggplant. and Mozzarella*  
Chicken Reggiano  
*Parmesan Crusted Chicken Breast Topped with Tomatoes,  
Red Onions, Olives & Capers Served in a Balsamic Glaze*

### SALMON

Dill Vin Blanc / Sesame Crusted  
Blackened with Pineapple & Mango Chutney  
*Accompanied by Roasted Red Bliss Potatoes  
& Vegetable Medley*

### DESSERT

Coffee  
Cake or Pastry & Cookies