



PARIS CAFÉ



Buffet Menus (4 total)

(minimum party: 20)

Menu #1

Hot Dishes (choice of any 4)

- 1. Crock of Steamed Mussels**
(Marinara or White Wine)
- 2. Chicken Fingers**
(with Honey Mustard)
- 3. Homemade Mozzarella Sticks**
(with Marinara sauce)
- 4. Buffalo Chicken Wings**
(Medium, Hot, or Fire)
- 5. Shepherd's Pie**
(topped with homemade mashed potatoes)
- 6. Baked Ziti**

Cold Dishes (choice of any 2)

- 1. Crudit  of Fresh Vegetables**
- 2. House Salad**
- 3. Homemade Potato Salad**
- 4. Homemade Macaroni Salad**

- 1. (2) hours open bar:
\$35.00 per person plus tax and gratuity**
- 2. (3) hours open bar:
\$40.00 per person plus tax and gratuity**

Menu #2

Appetizers (choice of any 3)

- 1. Baked Clams Oreganato**
(light breadcrumbs and lemon wedges)
- 2. Crock of Steamed Mussels**
(Marinara or White Wine)
- 3. Chicken Fingers**
(with Honey Mustard)
- 4. Homemade Mozzarella Sticks**
(with Marinara sauce)
- 5. Buffalo Chicken Wings**
(Medium, Hot, or Fire)
- 6. Caprese**
(Mozzarella, roasted peppers, tomato,
and basil with Balsamic vinaigrette)

Entrees (choice of any 3)

- 1. Steamed Clams**
(Marinara or White Wine)
- 2. Penne a la Vodka**
- 3. Herb-Crusted Baked Salmon**
- 4. Herb Marinated Chicken Breast**
- 5. Shepherd's Pie**

Included Items

House Salad / Crudit  of Vegetables / Rice Pilaf

- 1. (2) hours open bar:
\$37.00 per person plus tax and gratuity**
- 2. (3) hours open bar:
\$45.00 per person plus tax and gratuity**

Menu #3

Appetizers (choice of any 3)

- 1. Baked Clams Oreganato**
(light breadcrumbs and lemon wedges)
- 2. Crock of Steamed Mussels**
(Marinara or White Wine)
- 3. Tender Fried Calamari**
(served with Marinara sauce)
- 4. Homemade Mozzarella Sticks**
(with Marinara sauce)
- 5. Steamed Clams**
(Marinara or White Wine)
- 6. Caprese**
(Mozzarella, roasted peppers, tomato, and basil with Balsamic vinaigrette)
- 7. Smoked Salmon**
(with capers and onions)
- 8. Chicken Fingers**
(with Marinara or Honey Mustard)

Entrees (choice of any 3)

- 1. Linguine**
(with white clam sauce)
- 2. Rigatoni**
(with wild mushrooms and scallions)
- 3. Herb-Crusted Baked Salmon**
- 4. Blackened Snapper**
- 5. Broiled Filet of Sole**
(in a white wine lemon sauce)
- 6. Herb Marinated Chicken Breast**
- 7. Shepherd's Pie**

Included Items

House Salad / Crudit  of Vegetables /
Rice Pilaf / Roast Potato /
Selection of Fresh Breads / Soft Drinks

- (2) hours open bar:*
\$43.00 per person plus tax and gratuity
- (3) hours open bar:*
\$50.00 per person plus tax and gratuity

Menu #4

Raw Bar

Oysters and Clams on the Half Shell
Shrimp Cocktail and Crabmeat Cocktail

Appetizers (choice of any 3)

- 1. Baked Clams Oreganato**
(light breadcrumbs and lemon wedges)
- 2. Crock of Steamed Mussels**
(Marinara or White Wine)
- 3. Tender Fried Calamari**
(served with Marinara sauce)
- 4. Oysters Rockefeller**
(with melted Brie and creamed spinach)
- 5. Steamed Clams**
(Marinara or White Wine)
- 6. Caprese**
(Mozzarella, roasted peppers, tomato, and basil with Balsamic vinaigrette)
- 7. Smoked Salmon**
(with capers and onions)
- 8. Coconut Shrimp**
(golden brown with a side of curry sauce)

Entrees (choice of any 3)

- 1. Farfalle**
(with shrimp, sun-dried tomato, asparagus, garlic and oil)
- 3. Herb-Crusted Baked Salmon**
- 4. Blackened Snapper**
- 2. Shrimp Scampi**
- 5. Maryland Crab Cakes**
(with a wild mushroom sauce)
- 6. Herb Marinated Chicken Breast**
- 7. Filet Mignon**

Included Items

House Salad / Crudit  of Vegetables /
Rice Pilaf / Roast Potato /
Selection of Fresh Breads / Soft Drinks

- (2) hours open bar:*
\$52.00 per person plus tax and gratuity
- (3) hours open bar:*
\$60.00 per person plus tax and gratuity