



9115 Whiskey Bottom
Road Suite E
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BUFFET SAMPLE #2

Antipasto Display

*A Stationary Display of Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncinis, Sweet Italian Peppers, Roasted Peppers, Cherry Peppers, Marinated Pasta Purses Kalamata & Green Olives, Provolone, Asiago Sticks, Ciliegine Mozzarella, Salami, Genoa Salami Pepperoni Sticks, Prosciutto, Capicola, Tomato & Fresh Basil Salad
Fresh Baked Italian Bread with Olive Oil for Dipping
Hot Parmesan Dip & Pita Petals*

Served To Guest Tables

House Salad

*Fresh Field Greens, Dried Cranberries, Feta Cheese
Candied Walnuts & Our Cranberry Vinaigrette*

Artisan Breads and Butter

Served At The Buffet

Hand-Carved Top Rounds of Beef

Au Jus & Horseradish

Chicken Provençale

Simmered in White Wine & Fresh Herbs with Roasted Artichokes, Sun-Dried Tomatoes & Melted Brie

Penne Pasta Portabella

In a Marinara Sauce with Diced Portabella Mushrooms

Roasted Garlic Mashed Potatoes

Wood Grilled Vegetables

A Medley of Zucchini, Squash, Carrots, Red Onions & Red Peppers

Coffee Station

Brewed Regular and Decaf Coffee with Hot Water for Assorted Teas

We Will Cut and Serve Your Wedding Cake at No Additional Charge

\$59.25 Per Person + Tax

Based on a minimum of 100 guests

Pricing varies depending on location and guest count

Buffet Sample #2 Continued on next page....

Serving the Area Since 1983

www.puttingontheritz.com

BUFFET SAMPLE #2 Continued

THE ABOVE PACKAGE INCLUDES:

Our Professional & Courteous Staff
2 Hours of Set-Up, 4 Hours of Reception & 1 Hour of Break Down
All Necessary Serving Equipment
All China, Glassware & Flatware

*A customized linen package will be incorporated into your proposal.
Pricing does not include Bar or Bartenders; please see list of bar packages for options and pricing.*