

BEL'LAGO

Thanksgiving Buffet

Thursday, November 26, 2009

11am to 7pm

SOUP

NEW ENGLAND CLAM CHOWDER – PASTA FAGIOLI

SALAD BUFFET

CHOPPED GREENS

Choice of Dressing

TOMATO & MOZZARELLA

with Extra Virgin Olive Oil

ROASTED PEPPER SALAD • WALDORF SALAD

SEASONAL VEGETABLE CRUDITÉ

Sour Cream & Dill Dip

CLASSIC CAESAR SALAD – FRESH FRUIT SALAD

ANTIPASTO PLATTER

PASTA COOKED TO ORDER

with Marinara, Alfredo and Pesto Sauces

HAND CARVED ENTREES

WHOLE ROAST TURKEY

with Fennel Seed Rub & Giblet Gravy, Cranberry Sauce

SLICED TUSCAN GRILLED SIRLOIN STEAK

Light Gorgonzola Sauce

LOIN OF PORK NEAPOLITAN STYLE

Sweet Pepper, Tomato and Fresh Mushroom Sauce

HOT BUFFET ENTREES

PAN SEARED SALMON

Roasted Red Pepper Lime Sauce

BREAST OF CHICKEN MARCONI

Stuffed with Italian Ham and Mozzarella Cheese

BUTTERMILK WHIPPED POTATOES

CANDIED SWEET POTATOES – SAGE DRESSING

GREEN PEAS AND PEARL ONIONS

ORANGE GLAZED CARROT RIBBONS

BREADS & PASTRY

Warm Italian Bread with Infused Oils or Fresh Butter

DESSERT TABLE

Chef's Assortment of pies, cakes, puddings, crisps and cookies

\$19.95 Adults – \$9.95 Twelve & Under

Reservations 570 722 9111 ext. 756

BEL'LAGO

Christmas Buffet

Serving 11 AM to 7 PM

Soup

Tortellini En Brodo – Pasta Fagioli

Salads

Traditional Antipasto – Classic Caesar

Fusilli Salad – Insalate Verde

Winter Vegetable Crudités – Chopped Greens & Dressing

Waldorf Salad – Beet & Onion Vinaigrette

Pasta Bar

Fettuccini Alfredo – Seafood Ravioli

Penne Ala Vodka

Carving Board

Oven Roasted Whole Tom Turkey

Natural Pan Gravy, Giblet Dressing, Chilled Cranberry Sauce

Prime Rib of Beef, Au Jus

Baked Ham

Pineapple Glaze

Hot Buffet

Seafood Scampi – Baked Salmon – Tuscan Vegetable Blend

Roasted Garlic Mashed Potatoes – Baked Yams

Assorted Breads, Whipped Butter, Infused Oil

Dessert

Assorted Fresh Fruit – Mixed Shelled Nuts

Assorted Pastries – Pumpkin Pie

Apple Crisp – Egg Nog Spiced Crème Brule

Assorted Cookie Basket

Brewed Coffee, Decaf and Tea

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