

EST  1982

MARAVELA'S
BANQUET & CATERING

DELUXE BUFFETS

**Deluxe Rental Package
includes all of the following:**

- Your choice of White or Ivory Linen Tablecloths for all guest tables
- Your choice of colored linen napkins
- China Dinner Plates
- Flatware – Dinner Forks & Knives
- Water Glasses
- Toasting Glasses (choose wine or champagne)
- Iced Water Carafes at each table
- Salt & Pepper Shakers at each table
- Our staff will deliver all supplies up to 1 day prior to event, drape linens, set-up each placesetting and prep chafing dishes for buffet tables.
- Add \$14.00 per person

Additional rental options available.
Please call for a custom quote.

Deluxe Buffets Include:

1, 2 or 3 Main Entrees of your choice

Choose One Starch

Choose One Vegetable

1 & 2 Entrees – Garden Salad plus your choice of 1 additional salad

3 Entrée Buffet *Best Value* - choose 3 Cold Salads

Choose Dinner Rolls or Mini Kaiser Rolls & Butter

Choose One Dessert (for 3 Entrée Buffets ONLY)

Disposable Plates, Napkins & Plasticware Included

Sales Tax

Please add Sales Tax of 7.5% to total order.

Drop Off Service

All food will be delivered in disposable pans.

Warmers Available

Disposable Racks, Sternos & Hot Water Pans to keep food warm \$7.00 per set (our driver will set up for you at delivery)

Service Charge

Our professional, uniformed service attendants will set up and stock buffet tables, refill each item as needed, clear plates, wrap leftovers, collect linens and clean up after the event. We schedule 1 server for approximately every 40 guests. The service fee is based on 25% of all food costs, including appetizers. Please note, we do NOT add a gratuity. Gratuity is at your discretion ONLY.

Full Service with staff includes the use of our stainless steel chafing dishes, servingware, linens and a printed menu for the buffet at no additional cost

Full-Service

Minimum staffing charge is \$100 per server for groups less than 40 people.

Entree Selections

3 Entrees \$29.95 pp, add sales tax
2 Entrees \$27.95 pp, add sales tax
1 Entree \$24.95 pp, add sales tax

Custom Menu

For a Custom Menu, call for price.



MAIN COURSE

Sliced Roast Beef Aujus or Italian Beef with Sautéed Green Peppers
Rosemary, Honey Baked or Vesuvio Style Chicken 1/4's on the Bone
Oven Fried 1/4 Chicken
Tenderloin Beef Tips w/ Egg Noodles
Sliced, Baked Boneless Ham w/ Pineapple Rings
Sliced Roast Turkey Breast
Sliced Roast Loin of Pork
Italian Sausage w/ Green Pepper, Onion & Mushroom
Breast of Chicken Marsala
Creamy Garlic Tuscan Chicken
Polish Sausage w/ Sauerkraut
Baked Lasagna w/ Meat Sauce
Five Cheese Lasagna w/ Marinara Sauce
Vegetable Lasagna w/ White Cream Sauce
Mostaccioli w/ Meat Sauce or Marinara Sauce
Breast of Chicken w/ Wine Mushroom Sauce
Breast of Chicken w/ Honey Mustard Sauce
Breast of Chicken w/ Sweet & Sour Sauce
Marinated Grilled Chicken Breast
Chipotle Chicken Breast (w/ chipotle cream sauce, not too spicy)
Garlic and Herb Pasta w/ Flame Roasted Vegetables
London Broil w/ Mushrooms (add \$2 per person)
Chef-Carved Top Sirloin of Beef Aujus (upgrade, add \$3 per person)
Baked Cod (choose Almondine or Greek Style w/ lemon and olive oil) (add \$3 per person)
Breast of Chicken Florentine Wrapped in Puff Pastry (add \$4 per person)

VEGETABLES

Green Beans Almondine
Green Beans with Garlic & Bacon Sauce
Island Blend Vegetable (broccoli, green beans, yellow carrots & red peppers)
Buttered Sweet Corn
Mixed (Green Beans, Carrots & Corn)
California Blend (Broccoli, Cauliflower & Carrots)
Francais Blend (whole green beans, baby carrots & sliced almonds)

STARCHES

"Real" Mashed Potatoes w/ Gravy
Oven Roasted Potatoes
Baby Red Buttered Parslied Potatoes
Cheesy Au Gratin Potatoes
Confetti Rice (white rice w/ peas, carrots, celery)
Egg Noodles

SALADS

Garden Salad w/ assorted dressing packets
Bow Tie Pasta Salad w/ Broccoli Florets
Olive (Black & Green Olives, Mushroom, Italian Dressing)
Baby Red Potato Salad w/ Dill
Tuna Macaroni Salad
American Potato Salad
Cole Slaw
Three Bean Salad
Hawaiian (Cocktail fruit salad w/ marshmallows & coconut)
Jello w/ fruit
Greek Salad w/tomatoes, green peppers, onions, feta cheese & cucumbers (add \$1.00 per person)
Broccoli & Raisin Salad (add \$1.00 per person)
Fresh Fruit Salad (add \$2.00 per person)

DESSERTS

Tollhouse Bars
Brownies
Lemon Bars
Assorted Cookies
Peanut Butter Balls
7-Layer Bars
Chocolate Dipped Strawberries (in season/add \$2.00 each)
Mini Specialty Sweets - Add 2.50 each

COFFEE

Coffee Station (minimum 35 guests)
Add \$2.00 per person

Includes Regular and/or Decaf Coffee, disposable cups, creamers, sugars & stirrers.