

MARAVELA'S  
EST 1982  
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

## **MINIMUM STAFFING CHARGE**

\$160 per server for events without the rental package – just food.

## **ENTREE SELECTIONS**

3 Entrees \$31.95 pp, add sales tax

2 Entrees \$29.95 pp, add sales tax

1 Entree \$26.95 pp, add sales tax

## **CUSTOM MENU**

For a Custom Menu, call for price.



## Main Course

Sliced Roast Beef Aujus or Italian Beef with Sauteed 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)

## 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

## 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

## COFFEE

- Coffee Station (minimum 35 guests)
- Add \$2.00 per person
- Includes Regular and/or Decaf Coffee, disposable cups, creamers, sugars & stirrers.

