

# The Camelot

## The Wedding Buffet

### Fresh Salads on the Buffet

Tossed Greens, Tomatoes, Cucumbers, Dried Cranberries, Garbonzo Beans & Croutons  
Seasonal Fresh Fruits, Melons & Berries  
Marinated Vegetables, Olives & Tortellini  
Broccoli, Chopped Bacon, Red Onions & Cheddar Cheese

In place of four salads, you may choose to have table service of an appetizer (Choice of Wedding Soup or Fresh Fruit Cup) and Tossed Greens Salad with Red Wine Vinaigrette.

### Choice of One Chef Carved Entree

Roasted Top Round of Beef Au Jus  
Black Oak Honey Glazed Southern Ham  
Hickory Smoked Breast of Turkey

### Choice of Two Entrees

Marinated Boneless Breast of Chicken  
Stuffed Chicken Breast with choice of Mandarin Orange Sauce or Volante Sauce  
European Style Chicken Cordon Bleu  
Tender Medallions of Pork  
Sirloin Beef Tips & Mushrooms served over Wild Rice  
Potato Encrusted Baked Cod  
Shrimp & Scallops with Penne Pasta in a garlic & olive oil sauce  
Petite Crab Stuffed Flounder  
Lemon Sole Almandine  
Traditional Sicilian Baked Ziti  
Shells Stuffed with Ricotta Cheese  
Penne Pasta in choice of; Marinara, Alfredo or Garlic Olive Oil Sauce

### Choice of Two Side Dishes

Roasted Red Skin Potatoes	Broccoli Florets in Lemon Butter
Au Gratin Potatoes	Brandied Baby Carrots
Scalloped Potatoes	Peas with Pearl Onions
Rosemary Red Skin Potatoes	Whole Green Beans Almandine
Wild Rice Pilaf	Blend of Broccoli, Cauliflower & Carrots
Parmesan Buttered New Potatoes	Bean Medley with Caramelized Onions

Freshly Baked Dinner Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Fine Teas Served to Table

### Wedding Cake

*Cut and Served to your Guests*

**Price: \$39.95 Per Guest**  
**Pennsylvania Sales Tax and 18% Service Charge Additional**