



BUFFETS AT THE MAPLEWOOD

Listed Below is Only a Sampling of what our Talented Culinary Team can Provide
Additional Options will be Furnished upon Request

Pricing is Based on 100 Guests

Pricing is Subject to Change Without Notice

All Food and Beverages are to be Purchased from Carnegie and Consumed on Premises

Pricing does not Include 20% Service Charge and 8% Sales Tax

Traditional

\$19.95 per Guest

Italian Roasted Chicken
Baked Penne with Marinara
Meatballs with Red Sauce
Red Skin Mashed Potatoes
Glazed Baby Carrots
Fresh Garden Tossed Salad with Honey Balsamic
Fresh Baked Rolls and Butter
Iced Water with Lemon
Coffee, Tea, and Soda Service



Elegant
\$24.95 per Guest

Chef Carved Steamship Round (150 Guest Minimum)

-or-

Top Sirloin of Beef or Louisiana Roast Pork with Mango Pine Nut Sauce

Chicken Francaise with Beurre Blanc Sauce

Bourbon Street Rigatonis with Vodka Cream Sauce

Carnegie Potatoes

Medley of Grilled Seasonal Vegetables

Mandarin Orange and Walnut Salad with Dressing

Assorted Chevernet Rolls and Butter

Coffee, Tea, and Soda Service



Lavish Buffet
\$29.95 per Guest

Chef Carved Prime Rib of Beef (Choice) Au Jus

Cranberry Sage Stuffed Chicken Roulade

Rigatoni with Sautéed Greens in a Garlic Wine Sauce

Carnegie Potatoes

Balsamic Grilled Seasonal Vegetables

Mixed Organic Greens Salad with Mandarin Orange, Walnuts, and

Crumbly Bleu Cheese

Pasta with Red Roasted Pepper, and Fennel Salad
Assorted Rolls with Olive Oil, Condiments
and Butter Rosettes
Coffee, Tea, and Soda Service



Exquisite
\$54.95 per Guest

Chef Carved Herb-Encrusted Tenderloin of Beef with
Shallot Merlot Reduction
Cranberry Sage Stuffed Chicken Roulade
Fresh (Bay of Fundy) Salmon or Fresh Boston Haddock with Sautéed
Tuscan Greens and Cannelloni Beans
Nuevo Panzerotti (Spinach and Ricotta) Sambucca Cream Sauce
Carnegie Potatoes
Sautéed Herbed Baby Vegetables
Fresh Mozzarella with Sliced Beefsteak Tomato, Drizzled
with Extra Virgin Olive Oil and Fresh Basil
Organic Field Greens Accented with Dried Cranberries, Stilton Cheese,
Roasted Pine Nuts, Grape Tomatoes, and Fresh Beets
with Honey Cider Vinaigrette
Assorted Artisan Breads with Olive Oil, Condiments,
and Butter Rosettes
Coffee, Tea, and Soda Service

Embellishments

Carnegie will Provide White Table Covers and Napkins for the Event
Specialty Linens in an Assortment of Colors are Available at an Additional Charge
Children Under 10 Charged at Half Price