

# Buffet

## Lunch Option

\$23.50 per person

Room for 3 hours  
Non-Alcoholic Drinks  
Bread  
Greek Salad  
One Chicken Entree  
One Meat, Fish or Pasta Entree  
Chef Vegetable & Starch

## Dinner Option

\$32 per person

Room for 3 hours  
Non-Alcoholic Drinks  
One Appetizer  
Bread  
Greek Salad  
One Chicken Entree  
One Meat, Fish or Pasta Entree  
Chef Vegetable & Starch  
Dessert Family Style

Children 12 & under are half price for buffet or may order a la carte.  
Domestic beer & wine - \$15 per person for 3 hours. Add 9% MD alcohol tax.  
Alternative food and alcohol upgrades available for surcharge.  
Vegetarian & Gluten free options available.  
Mini menus & other options available for small groups.  
Add 6% food tax & Gratuity.

# Buffet Selections

*~Gluten Free options available~*

## Appetizers

**Bruschetta on Toast points**

**Mezze Platter**

**Hummus**

**Tzatziki**

**Jumbo Wings**

**Sausage & Peppers**

**Spinach Pie**

**Meatballs and Marinara**

## Chicken Entrees

**Marsala**

*Rich wine & mushroom sauce*

**Scampi**

*Lemon, white wine & garlic*

**Parmigiana**

**Aegean**

*Fresh spinach, lemon & garlic*

**Chicken Souvlaki Skewers**

*Onion, yellow & orange peppers*

**Bruschetta & Provolone Cheese**

## Meat Entrees

**Sour Beef & Dumplings**

**Sliced Gyro Bar**

**Pastitsio**

**Beef Marsala**

**Roma Sausage & Peppers**

## Salmon or Tilapia

**Scampi**

*Lemon, white wine & garlic*

**Bruschetta**

**Oreganato**

*Lemon, white wine, garlic & oregano*

**Spinach & Garlic**

*Crab Cakes & Shrimp available for a surcharge*

## Pasta & Vegetarian

**Baked Ziti**

**Pasta Primavera**

*Garden vegetables & cream sauce*

**Pasta & Sauce**

**Eggplant Rollantine**

*Rolled with ricotta & fresh herbs*

**Grilled Vegetables Balsamico**