



DINNER & BUFFET MENU

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## PLATED DINNERS

### Chicken Breast Selections

Lemon Herbed Chicken Breast.....	\$18.95
Parmigiana with Fettuccine.....	\$18.95
*Spinach-Pesto & Jack Cheese .....	\$18.95
*Florentine-Spinach Provolone.....	\$18.95
Dijon & Angel Hair Pasta .....	\$18.95
Almondine with Rice Blend.....	\$18.95
*Oscar, Crabmeat & Asparagus .....	\$21.95
Teriyaki Glazed with Seasoned Rice .....	\$18.95
*Marsala, Mushrooms & Shallots.....	\$18.95
*Cordon Bleu.....	\$18.95

Steak Oscar (8oz) with Crabmeat & Asparagus .....	\$24.95
Pork Filet Mignon with Apple Glaze 8oz .....	\$19.95
Beef Tenderloin Medallions with Bordelaise Sauce.....	\$27.95
Prime Rib - 8oz.....	\$24.95
Prime Rib - 10oz.....	\$27.95
10oz KC Strip.....	\$25.95
10oz Top Sirloin .....	\$24.95
Roast Sirloin of Beef.....	\$18.95
Baked Virginia Ham.....	\$18.95
Salmon Filet with Lemon Alfredo Sauce.....	\$19.95
Sirloin Portifino (8oz) with Mushrooms Roasted Peppers & Demi Glaze Sauce .....	\$22.95
Top Sirloin (8oz) Steak with Grilled Asparagus & Béarnaise Sauce.....	\$24.95
Smoked Apple Pork Loin Medallions with Wild Rice.....	\$20.95

## COMBINATION PLATES

Beef Tenderloin Medallions with Shrimp Scampi .....	\$29.95
Beef Tenderloin Medallion with Chicken Breast .....	\$27.95
Bacon Wrapped Pork Filet (5oz) with Chicken Breast .....	\$21.95
Salmon with Chicken Breast .....	\$22.95
Chicken Breast with Apple Pork Loin Medallions.....	\$21.95
Chicken Breast with Skewered BBQ Shrimp.....	\$22.95
Steaks Grilled On-Site .....	Add \$1.25/p

Select your choice of one salad, one vegetable, one potato, and one complimentary dessert for seated dinners. Homemade breads, coffee & tea are included. Prices do not include sales tax or service staff charge.

Gluten Free & Vegetarian Meals Available Upon Request



  
**Manhattan's**  
Most Recommended Caterer!  




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## PLATED DINNER SALADS

- Mixed Spring Greens  
with Fresh Fruit, Feta & Walnuts
- Tossed Garden Green Salad
- Romaine Salad with Apples, Bacon, Red Onion,  
Feta & Walnuts
- Caesar Salad
- Spinach Salad with Cherry Tomatoes, Bacon,  
Red Onion, Feta, Egg, Capers & Mushrooms
- Ice Berg Wedge with Egg, Capers & Mushrooms
- Shirazie Salad with Cucumbers, Tomatoes, Onions,  
Parsley, Lemon Juice, Olive Oil and Mozzarella

## PLATED DINNER VEGETABLES

- Honey Sesame Glazed Baby Carrots
- Sugar Snap Peas with Tomatoes
- Broccoli Spears
- Roma Tomato Parmesan
- Fresh Vegetable Medley
- Cauliflower & Broccoli Mash
- Brussel Sprouts  
with Bacon & Parmesan Cheese
- Whole Green Beans Almondine  
with Roasted Peppers & Onions
- Rivera Blend with Sun Dried Tomatoes
- Seasoned Broccolini
- Roasted Asparagus Spears.....(Add \$1.50/p)
- Butter Sweet Squash .....(Add 1.00/p)
- Whole Green Beans  
Wrapped in Bacon .....(Add \$1.50/p)

## PLATED DINNER or BUFFET

### POTATOES / PASTA / RICE

- Spanish Rice or Blended Wild Rice
- Fettuccine Alfredo or Creamed Penne Pasta
- Twice Baked Potato
- Baked Potato
- Roasted New Potato Wedges  
with Parmesan Cheese
- Escalloped Potatoes
- Buttered New Potatoes with Fresh Parsley
- Garlic-Herbed Mashed Potatoes
- Mashed Sweet Potatoes
- Risotto with Portabella Mushrooms
- Garden Blend Couscous
- Au Gratin Dauphinoise.....(Add \$1.75/p)

### SPECIALTY DESSERTS ..... \$5.50

- Chocolate Lava Cake
- Opera Cake with Chocolate Scaping
- Waffle Boat with Sherbet, Turtle Pie, Fruit Pie,  
Fruit Berry Charlotte, Turtle Cheesecake,  
Panna Cotta with Fresh Berries

### SPECIALTY DESSERTS ..... \$3.95

- Cherries Jubilee, Key Lime Pie, Banana Foster
- Glazed Crème Brulee, Crème Brûlée Cheesecake,  
Fruit or Mousse Pie, Peach Melba, Apple  
Dumpling with Cider Glaze

### SPECIALTY DESSERTS ..... \$3.75

- Raspberry Cheesecake
- Crème Brûlée with Fresh Fruit

Additional Desserts Available Upon Request



**BOCKERS II**  
CATERING & EVENTS

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## DINNER BUFFETS

Chicken Breast Almondine & Steak Portifino (5oz).....	\$21.95/p
(Mushrooms & Roasted Peppers/Onions)	
Herb Roasted Salmon Filet with Lemon Dill or Tomato Gouda Bisque with Choice of Chicken Breast Selection .....	\$20.95/p
Carved Prime Rib & Chicken Breast Almondine or other Chicken Breast Selection.....	\$27.95/p
Roast Sirloin of Beef, Smoked Pork Loin or BBQ Brisket with any of the following: Baked Ham Baked Pork Chops Chicken Breast Selection Roast Fresh Turkey & Dressing.....	\$20.95/p
Carved Prime Rib & Herbed Salmon Filet .....	\$27.95/p
Carved KC Strip Loin and (1) Other Entrée.....	\$24.95/p
Bacon Wrapped Pork Filet & Chicken Breast Selection .....	\$20.95/p

Buffets are served with three salads, potato or pasta,  
two vegetables, homemade rolls, butter, beverage &  
complimentary dessert.

A third entrée selection may be added.....\$2.95/p  
(some limitations apply)

## LIGHTER BUFFET

(1) Entrée Buffets ..... Prices start at \$17.95/p  
Includes salad, potato or pasta and (2) vegetable  
selections, homemade rolls, butter, beverage  
and dessert

Prices do not include Sales Tax or Service Staff Charge.  
Additional Catering Fees may apply for events  
held at selected venues.

Gluten Free & Vegetarian Meals Available Upon Request



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## BUFFET SALADS

Tossed Garden Green Salad  
Mixed Spring Greens with Fresh Fruit,  
Feta & Walnuts  
Greek Salad with Kalamata Olives, Feta,  
Tomato, Cucumber, Romaine & Red Onions  
Sonoma Salad with Mixed Spring Greens,  
Romaine Dried Cranberries, Feta  
& Candied Pecans  
Rotini or Tortellini Pasta  
Bow Tie Pasta  
Ambrosia  
Wild Rice Salad with Squash, Cucumbers,  
Tomatoes & Peppers  
Waldorf  
Marinated Cucumber, Onion, Pepper & Tomato  
Assorted Fresh Vegetable Trays  
Creamy Coleslaw  
Mixed Fresh Fruits with Yogurt Jello  
Carrot, Raisin, Pineapple  
Fresh Fruit Salads  
Broccoli, Cauliflower, Grape  
Pepi Corn & Black Bean  
Taco Penne Pasta

## BUFFET VEGETABLES

Green Bean Almondine  
Pepi Buttered Corn  
Peas & Carrots  
Green Bean Casserole  
Whole Green Beans with Bacon & Onions  
Sugar Snap Peas  
Rivera Vegetable Blend  
Fresh Vegetable Medley  
Broccoli Spears with Cheese Sauce  
Rivera Blend  
Balsamic Brussels Sprouts

## COMPLIMENTARY DESSERTS

Fruit Cobbler  
Flavored Mousses  
Chocolate, Vanilla, Purple Swirl  
Raspberry Swirls or Strawberry Swirl  
Flavored Ice Cream Sundae Bar .....(Add \$1.50/p)  
Sherbet with Vanilla Wafers or Graham Cracker  
Cheesecake  
Carrot Cake  
Chocolate Cake  
Strawberry Shortcake  
Bread Pudding with Vanilla Sauce

## CUSTOM MENUS AVAILABLE

