



Catering Packages:

You may put together your own menu using the following pages, or ask about other options.

All menus include the following:

Service Ware – Water, wine and champagne glasses (if applicable), plates and flatware.

Linens – White or ivory linens for tables to seat guests and for the buffet, gift, coffee, DJ, cake and cookies table. Linen napkins provided with a selection of colors to choose from.

Service – Bar service can be up to 5 hours dependent on package preference. The buffet service will include beverages of coffee, hot tea, and water.

Buffet Menu:

All buffet selections include: vegetable, two starch, garden salad and dinner rolls. Children ages 5-12 years are half price. Children under the age of 5 years are free. There is an 18% service charge and sales tax that will be added to the invoice total (See above pricing for further information).

For information on our pricing and availability please call Juli at (330) 628-1313 or email at Juli@plcc.info



Hors D'oeuvre selections:

Hot:

Sweet and sour meatballs
Italian sausage medallions with peppers and onions
Wings with house specialty sauce
Bacon wrapped chestnuts
Sausage stuffed mushroom caps
Crab filled crescent blossoms
Marinated charbroiled steak strips
Marinated charbroiled chicken strips

Cold:

Prosciutto Ham and honeydew roll-ups
Chicken salad canapés
Cheese spread canapés
Salami and Chive cream cheese roll-ups
Jumbo shrimp on ice

Hors D'oeuvre selections: Priced per 100 guests

Vegetable tray with dip
Assorted meats and cheeses with crackers



Entrée selections:

Pasta:

Meat Lasagna: Tempt your palate with this dish of flat noodles layered in ricotta, mozzarella and parmesan cheeses and smothered with our savory Italian sausage meat sauce.

Vegetable Lasagna: This flavorful dish is layered with fresh carrots, spinach, sweet onion, ricotta, mozzarella and Romano cheeses.

Pasta Primavera: Al dente penne rigate pasta tossed with fresh vegetables of red onion, broccoli, cauliflower, and green peppers and our homemade parmesan Alfred sauce.

Stuffed Shells: Cheese stuffed pasta shells smothered with spicy marinara sauce.

Seafood:

Scampi style Tilapia: Baked filet of Tilapia seasoned with fresh herbs and spices, topped with lemon, garlic and parsley butter.

Baked Stuffed Salmon: Filet or Norwegian salmon stuffed with spinach and covered with a delicious hollandaise sauce. (Market price)

Baked Stuffed Scrod: 5 oz. Flounder stuffed with tasty crab stuffing and drizzled with hollandaise sauce. (Market Price)

Pork: .

Bacon Wrapped Pork Chop: Tender pork loin wrapped with savory bacon, drizzled with Teriyaki sauce.

Sliced Pork Loin: Your choice of slow roasted tender sliced pork loin marinated with honey Cajun glaze or rubbed with herbs and spices and served with mushroom demi-glaze .



Beef:

Italian Pepper Steak: Strips of choice sirloin smothered with sautéed onions, peppers, fresh mushrooms, tomatoes in a borderline Italian sauce

Beef Tips and Noodles: Choice sirloin tips with fresh mushrooms, herbs and spices smothered in homemade demi- glaze. The entrée is served with egg pasta.

Home style Roast Beef: Tender sliced roast beef with savory beef gravy.

Veal Marsala: Tender veal cutlet sautéed in Marsala wine, fresh mushrooms, scallions in a demi-glaze sauce.

Chicken:

Chicken Cordon Blue: Tender chicken breast stuffed with Virginia ham and Swiss cheese, breaded and served with a light Provolone Mornay sauce.

Parmesan Encrusted Chicken: Breaded boneless breast of chicken topped with white wine and parmesan cheese sauce..

Chicken Marsala: Sautéed boneless breast of chicken in Marsala wine, fresh mushrooms, scallions in a demi- glaze sauce.

Marinated Italian Chicken: Charbroiled boneless chicken breasts seasoned with Italian herbs.

Chicken Valentino: Marinated chicken stuffed with sweet red peppers and creamy mozzarella cheese.



Carved Specialty Selections: (For parties no larger than 135 guests. Add an additional \$1.50 per person for carving station).

Roast top round beef sirloin

Sliced tenderloin of beef (Market pricing)

Smoked buffet ham

Roast pork tenderloin with honey glazed sauce (Market pricing)

Prime Rib (Market pricing)

Side Selections:

Vegetable: (choice of one)

Green Beans Almondine

Asparagus (seasonal)

Cauliflower Au gratin

Steamed Broccoli (Au gratin or plain)

Italian sautéed vegetable blend

California vegetable blend

Starch: (choice of two)

Roasted redskins

Redskin mashed with house gravy

Home-style mashed with house gravy

Gnocchi with marinara or Alfredo sauce

Parsley buttered New Potatoes

Scalloped/Au Gratin

Baked with butter and sour cream

Wild rice pilaf

Penne rigate

Penne Alfredo

Specialty Salads: (May be added to buffet. All salads at additional pricing)

Four bean

Bowtie Pasta

Mozzarella and Tomato

Assorted Fruit (seasonal)



Bar Service:

Top Shelf:

- ❖ *LIQUOR INCLUDES ALL HOUSE BRANDS PLUS*

Gin- Tanquery

Scotch- Dewar's

Whiskey- Canadian Club, Crown Royal

Vodka- Absolut,

Rum- Bacardi, Captain Morgan

Bourbon- Jim Beam, Jack Daniels

Coffee Liqueur- Bailey's Irish Cream, Khalua

- ❖ *Includes bottled beer, house wine, soft drinks bar, mixes and glassware*

House:

- ❖ *LIQUOR (House Brands)*

Gin, Vodka, Scotch, Rum, Whiskey, Bourbon, Peach Schnapps, Amaretto, Apple Pucker, Watermelon Pucker, and Coffee Liqueur

- ❖ *Includes bottled beer, house wine, soft drinks bar, mixes and plastic cups.*

Beer and Wine:

- ❖ *WINE*

Chardonnay, White Zinfandel, Merlot

- ❖ *CANNED BEER*

Miller Lite, Budweiser, Bud Light, Coors

Soft Drinks:

- ❖ *SOFT DRINKS, JUICES, COFFEE AND TEA*

- ❖ *All Coffee, tea and water are included in the buffet pricing.*

Additional:

- ❖ *Champagne, Non-alcoholic Champagne, Non-alcoholic Beer (Market Pricing)*

- ❖ *Money dance liquor is available for purchase if a beer and wine bar is chosen.*

- ❖ *Complimentary Champagne will be placed at the Bridal table for toasting.*