

Hors D'Oeuvres

Butlered or Free Standing Choose Three (3)

- · Crustini (fried ravioli) served with a Sweet Marinara Sauce
- · Silver Dollar Mushrooms stuffed with Honey & Ham
- Fresh Fruit (in season)
- · Boneless Buffalo Chicken Bites
- · Marinated Fresh Vegetable Canapés
- Stromboli stuffed with Pepperoni & Cheese
- · Miniature Potato Pancakes
- Bruschetta Asiago on our homemade Pantini
- · Miniature Chicken Cordon Bleu Bites
- · Crudités served with assorted dips
- International Cheeses with Assorted Crackers
- · Fruit Salsa with Cinnamon Tortillas
- · Chicken Dumplings

Other selections available for an additional charge:

- · Jumbo Shrimp served with a tangy cocktail sauce
- · Miniature Crab Cakes served with a roasted red pepper mayonnaise
- · Scallops wrapped in bacon
- · Water Chestnuts wrapped in Bacon and baked in a Brown Sugar Glaze
- · Coconut Shrimp served with Pineapple Dipping Sauce
- Homemade Pantinis topped with Filet Mignon, Asiago Cheese, and drizzled with a Balsamic Reduction
- Antipasto Display
- Assorted Mini Sandwiches Beef, Turkey and Marinated Vegetables
- · Spinach Stuffed Phyllo
- Raspberry & Brie Stuffed Phyllo

Our catering menus offer suggestions, if there is something you don't see on our menu or would like to create a custom menu, please call us and we'll help you create the perfect menu for your occasion.

Buffets

Buffets start at \$16.95 per person, plus tax and service & gratuity.

Basic Buffet

- · Rolls & butter
- Tossed Garden Salad
- Chicken Strips in butter & garlic
- Penne with tomato sauce
- Choice of a starch:
- Roasted red skin potatoes
- Rice pilaf
- Mashed potatoes
- Choice of a vegetable:
- · Fresh green beans
- Glazed carrots
- Seasonal medley
- · Choice of a second meat:
- Meatballs/sausage and peppers
- Baked ham in a pineapple raisin glaze
- · Roast beef au jus

Brunch Buffet

- Orange Juice
- Scrambled Eggs
- O'Brien Homefries
- Garden Salad or Fresh Fruit (In Season)
- Baked Ham & Sausage
- Chicken Strips in Butter & Garlic
- Seasonal Vegetable
- Rolls & Butter

Other selections available for an additional charge:

Salads	Starches	Vegetables	Pasta	Meat/Seafood
Caesar Salad	• Herb Mashed	Broccoli Bake	Mezze Penne	Prime Rib
 Strawberry Salad 	 Smashed Red Skin 	 Stuffed Eggplant 	Cheese Tortellini	Filet Mignon
Harvest Salad	Wild Rice	 Eggplant Parmesan 	Cavatelli	 Fresh Roasted Turkey
 Poached Pear Salad 	 Scalloped potatoes 		Sauces: Marinara, Vodka,	 Chicken Franchese
			Alfredo, Asiago, Pesto	 Chicken Marsala
				 Chicken Balsamico
				 Lemon Chicken
				 Pork Tenderloin
				• Salmon
				Haddock
				Sole Rollups

Stations

Starting at \$21.95 per person, plus tax and service & gratuity.

Carving Station	Pasta Station	Salad/Vegetable Station	
Choice of two:	Pastas: Choice of two	Choice of three:	
Top Round of Beef Fresh Roasted Turkey Breast Prime Rib *Additional Charge Pork Tenderloin *Additional Charge Filet Mignon *Additional Charge Served with assorted rolls and homemade sauces	Cheese Tortellini Mezze Penne Cavatelli Sauces: Choice of two Marinara Vodka Alfredo Asiago Pesto	Garden Salad Caesar Salad Strawberry Salad Harvest Salad Poached Pear Salad Roasted Redskins Herb Mashed Rice Pilaf Glazed Carrots Fresh Green Beans Seasonal Medley Fresh Fruit (in season) Crudités with assorted crackers and dips	
		Assorted International Cheeses and Grape	

Prices are subject to change.

Off site package includes delivery, set up, paper products, plasticware, and buffet equipment. China, silverware, linens, and wait staff are available on request for an additional charge.

Sit Down

Start at \$16.95 per person, plus tax and service & gratuity.

All selections include garden salad, choice of potato, choice of vegetable, rolls, butter, coffee or tea.

Poultry	Beef/Pork	Seafood
Boneless Breast of Chicken stuffed with spinach and cheese in a basil cream sauce	Top Sirloin of Beef	Sole Rollups stuffed with crab and scallops, topped with a cream sherry sauce
• Fresh Chicken Strips in butter and garlic	Prime Rib	• Fresh Haddock
Chicken Marsala	Beef Tenderloins in a wine and mushroom sauce	Salmon topped with creamy dill sauce
• Lemon Chicken	Pork Tenderloin served with a peach sauce	
Chicken Franchese		
Chicken Balsamico		

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• Fresh Roasted Turkey

Wedding Entrées

Wedding menus include fresh rolls, salad, starch, vegetable, meat or seafood selection and coffee or hot tea.

Salad	Starch	Vegetable	Meat & Seafood	Other Selections
• Tossed Garden Salad – iceberg	Roasted Red Skin Potatoes	Green Beans Almondine	Chicken Selections:	Fresh Roasted Turkey with
and romaine lettuce, tomatoes,	Herbed Mashed	Sweet Glazed Baby Carrots	Boneless Breast of Chicken	Dressing
cucumbers, croutons served	Rice Pilaf	Seasonal Medley	stuffed with spinach and cheese	• Pork Tenderloin served with a
with your choice of dressing	Wild Rice		in a basil cream sauce	peach sauce
• Caesar salad – crisp romaine			• Fresh Chicken Strips in Butter &	
lettuce, bacon bits, parmesan			Garlic	
cheese, topped with seasoned			Chicken Marsala	
homemade croutons and served			• Lemon Ch <mark>ic</mark> ken	
with a creamy Caesar dressing			Chicken Rose	
 Strawberry Salad – crisp 			 Chicken Franchaise 	
romaine lettuce, sliced			Chicken Balsamico	
strawberries, red onion topped			Beef Selections:	
with our own sweet poppyseed			 Roast Top Sirloin of Beef 	
dressing			Prime Rib	
• Harvest Salad – mixed greens,			• Beef Tenderloins in a wine and	
mandarin oranges, craisins,			mushroom sauce	
walnuts, crumbled bleu cheese			Seafood Selections:	
drizzled with our signature			 Broiled Haddock, Flounder, or 	
champagne dressing			Sole	
			Glazed Orange Roughy	
			 Sole Roll Ups stuffed with crab 	
			and scallops in a cream sherry	
			sauce	
			 Salmon Filet with a creamy dill 	
			sauce	
			• Lobster	

After Funeral/Bereavement

Buffets start at \$16.95 per person, plus tax and service & gratuity.

Stirna's can help you in your time of need and ease your mind during times of mourning. You are likely overwhelmed with making arrangements and decisions. Don't let the food for your gathering be another source of stress.

Sit Down Breakfast

- Orange Juice
- Scrambled Eggs
- Baked Ham
- Sausage
- O'Brien Homefries
- Rolls
- Coffee, Tea, Iced Tea

Additional Charge for:

- Fresh Fruit (in season)
- Assorted Pastries (Danish, Muffins, Bagels)

Breakfast Buffet

- Orange Juice
- Scrambled Eggs
- French Toast Sticks
- O'Brien Home Fries
- Baked Ham and Sausage
- Hard Rolls with Butter & Jelly
- Coffee, Tea, Iced Tea

Brunch Buffet

- Orange Juice
- Scrambled Eggs
- · O'Brien Homefries
- · Ham or Sausage
- Chicken Strips in Butter and Garlic
- Fresh Fruit (in season) or Seasonal Vegetable
- · Roll
- · Coffee, Tea, Iced Tea

Sit Down Luncheon/Dinner

(Includes Salad, Potato, Vegetable, Rolls & Butter, Brownies, & Coffee, Tea, Iced Tea, or Soda)

- Roast Beef
- Baked Ham in Pineapple Glaze
- Fresh Chicken Strips in Butter and
 Garlic
- Fresh Roasted Turkey
- Fresh Stuffed Chicken Breast

Luncheon/Dinner Buffet

- · Tossed Garden Salad
- · Chicken Strips in Butter and Garlic
- Penne Pasta in Tomato or Marinara
 Sauce
- Choice of starch:
- Roasted red skins
- Mashed
- Rice Pilaf
- Choice of vegetable:
- · Fresh green beans
- Glazed carrots
- · Seasonal medley
- · Choice of meat:
- Meatballs/sausage and peppers
- Virginia Baked Ham in a Pineapple
 Raisin Glaze
- Roast Beef
- Rolls & Butter
- Brownies
- · Coffee, Tea, Iced Tea

Other suggested selections available for an additional charge:

- Harvest Salad
- Broccoli Bake
- Eggplant Parmesan
- Stuffed Eggplant
- Pasta Sauces: Vodka, Alfredo

Desserts:

Assorted cakes, assorted mini desserts

Meats:

- Prime Rib
- Filet Mignon
- Fresh Roasted Turkey
- Chicken Rose
- Chicken Franchese
- Chicken Marsala
- Lemon Chicken
- Pork Tenderloin
 Fresh Haddock