



# Wedding Buffets

## Entrees

### Poultry

**Roasted Chicken** – Perfectly seasoned roasted chicken breasts, thighs, legs, wings.

**Chicken Parmesan\*** – Breaded boneless chicken breast with tomato sauce smothered with mozzarella cheese.

**Chicken Romano\*** – Breaded boneless chicken breast with Italian seasonings.

**Stuffed Chicken\*** - Boneless chicken breast stuffed with our homemade stuffing topped with a gravy.

**Chicken Marsala\*** - Boneless chicken breast and sliced mushrooms in a savory brown Marsala wine sauce.

**Chicken Piccata\*** - Boneless chicken breast in a light lemon wine sauce with capers.

**Chicken Florentine\*** - Boneless seasoned breaded chicken breast in a creamy white wine sauce topped with spinach.

**Champagne Chicken\*\*** - Boneless chicken breast with artichokes & mushrooms in a light champagne sauce.

**Chicken Cordon Bleu\*\*** - Boneless chicken breast with a buttermilk bread crumb coating, stuffed with Swiss cheese and ham and topped with our own creamy Swiss sauce.

**Turkey Roulades** – Turkey breast wrapped around our signature homemade stuffing and topped with gravy.

**Sliced Turkey Breast\*** - Tender, juicy turkey breast in a savory turkey gravy.

### Beef

**Meatballs** – Italian meatballs simmered in Sabella's tomato sauce.

**Beef Roulades\*** – Tender sliced sirloin of beef wrapped around our homemade stuffing topped with gravy.

**Stuffed Cabbage\*** – Traditional stuffed cabbage simmered in tomato sauce.

**Lasagna\*** - Homemade lasagna with tomato meat sauce and smothered in Mozzarella, Parmesan and Ricotta cheeses.

**Sliced Roast Beef in Gravy\*\*** – Tender sliced roast beef eye of round in a delicious silky brown gravy.

**Swiss Steak\*\***- Tender ground top round of beef patties simmered in a tomato brown gravy with shredded carrots.

**Beef Bourguignon\*\*** - Tender sautéed cubes of beef simmered in a Bourguignon wine sauce with mushrooms.

**Beef Stroganoff\*\*** - Tender cubes of beef in a savory wine and sour cream sauce with mushrooms.

**Beef Tenderloin Medallions\*\*\*\*\*** - Marinated medallions of beef tenderloin served with a demi glace sauce.

## ***Pork and Veal***

***Italian Sausage*** – Sweet Italian Sausage smothered in peppers and onions.

***Roasted Sliced Pork Loin*** – Seasoned brown sugar crusted slow roasted pork loin, sliced with a savory light gravy.

***Stuffed Pork Chop\*\*\**** - 6 oz. seasoned pork chop stuffed with our homemade stuffing.

***Veal Parmesan\**** - Breaded veal cutlet in tomato sauce, smothered in mozzarella and parmesan cheeses.

## ***Seafood***

***Shrimp Pasta Alfredo*** – Succulent shrimp in a rich creamy Alfredo sauce.

***Lightly Breaded Cod*** – Flaky cod filets coated with buttery bread crumbs.

***Lemon Peppered Cod\**** - Mild cod filet seasoned with lemon pepper and a butter sauce.

***Orange Roughy\*\**** - Tender flaky white fish baked in a butter and lemon sauce.

***Broiled Salmon Filet\*\**** - Flavorful salmon broiled with lemon and butter.

***Seafood Pesto Pasta\*\**** - Shrimp, scallops and crabmeat in a pesto sauce.

***Seafood Newburg\*\**** - Shrimp, scallops and crabmeat in a creamy sherry sauce.

***Crab Cakes\*\*\**** - Delicious seasoned crab cakes served with lemon and creamy remoulade.

## ***Vegetarian***

***Italian Stuffed Shells*** – Large shells stuffed with ricotta cheese baked in tomato sauce.

***Pasta Prima Vera*** – Bow tie pasta tossed with seasoned vegetables and olive oil or Alfredo sauce.

***Eggplant Parmesan*** – Breaded seasoned slices of eggplant smothered in tomato sauce, mozzarella and Parmesan cheeses.

***Vegetable White Lasagna\**** - Layers of lasagna noodles with vegetables in a creamy white wine sauce.

***Tortellini a la Crème\**** - Tortellini with peas and prosciutto ham in a creamy white wine sauce.

## ***Carving Stations***

***Select an entrée that is carved to order at your buffet. Carving attendant included.***

***Baked Ham (with Apricot Sauce\*)***

***Roasted Pork Loin w Gravy\*(with Hunter Sauce\*\*)***

***Roasted Turkey Breast w/Gravy\*\****

***Top Round of Beef Filet with Au Jus\*\*\****

***Prime Rib of Beef with Au Jus\*\*\*\*\****

***Beef Tenderloin with Demi Glace\*\*\*\*\****

## Accompaniments

Choose total three accompaniments

### Salads

**Garden Tossed** – Mixed greens with tomatoes, cucumber, shredded carrots and shredded cabbage in our famous vinaigrette.

**Italian Tossed** – Mixed greens with pepperoncini, black olives, chic peas, tomatoes in our famous vinaigrette.

**Classic Caesar** – Romaine lettuce tossed with parmesan cheese and seasoned croutons in a creamy Caesar dressing.

**Greek Salad** – Mixed greens with tomatoes, black olives and feta in our Greek Dressing.

**Mandarin\*** – Mixed greens tossed with sweet mandarin oranges, sliced red onions, almonds and our sweet & sour dressing.

**Spinach Salad\*** - Baby spinach tossed with bacon bits, tomatoes and sliced mushrooms in our vinaigrette.

**Summer Salad\*\*** – Mixed greens tossed with strawberries, blueberries, fete cheese in our sweet & sour dressing.

**Euro Salad\*\*** - Mixed greens tossed with strawberries, pine nuts and chards or parmesan cheese and balsamic dressing.

**Antipasto Salad\*\*** - Mixed greens with provolone cheese, ham, salami, pepperoncini, chic peas and, tomatoes.

**Fresh Fruit Bowl\*** - Hand cut fresh watermelon, honeydew, cantaloupe, grapes and strawberries.

**Tropical Fruit Tray\*\*** - Hand cut fresh watermelon, honeydew, cantaloupe, grapes, strawberries, oranges w/Amaretto dip.

### Potatoes, Pasta, Rice

**Roasted Potatoes** – Hand cut red skinned potatoes seasoned and slow roasted.

**Parsleyed Buttered** – Hand cut red skinned potatoes with butter and tossed with parsley.

**Mashed Potatoes** – Traditional creamy mashed potatoes served with gravy.

**Spinach Cheddar Mashed** – Creamy mashed potatoes mixed with spinach and melted cheddar cheese.

**Potatoes Au Gratin** – Hand sliced potatoes smothered in a creamy cheddar cheese sauce and baked until golden.

**Scalloped Potatoes** – Hand sliced potatoes in a creamy white sauce and baked until golden.

**Baked Stuffed Potato\*** – Fluffy baked potato whipped with sour cream and seasonings baked until golden.

**Penne Pasta** – Tender penne pasta in our Sabella's Italian tomato sauce.

**Pasta Alfredo** - Bow tie pasta smothered in creamy Alfredo sauce.

**Rice Pilaf** – Seasoned rice mixture with herbs.

## **Vegetables**

**Green Beans Almandine** – Whole green beans tossed with roasted almonds.

**Green Beans with Mushrooms** - Whole green beans tossed with sautéed sliced mushrooms.

**Green Beans Italiano** – Whole green beans and tomatoes in garlic butter.

**Buttered Cut Corn** – Tastes like is fresh off the cob!

**California Mix** - Blend of cauliflower, broccoli and sliced carrots.

**Baby Carrots and Pea Pods** – Tender whole baby carrots and crisp pea pods.

**Baby Carrots and Beans** – Tender whole baby carrots and whole green beans.

**Orange Glazed Carrots** – Sliced carrots in tangy citrus sauce.

**Broccoli with Walnuts** – Broccoli florets tossed with walnuts.

**Peas and Carrots** – Tender peas and diced carrots in a butter sauce.

**Key Wey Vegetables\*** – Whole green beans, sliced carrots, sliced yellow carrots and red pepper strips.

**Normandy Vegetables\*** - Broccoli, cauliflower, sliced carrots, sliced zucchini and sliced yellow squash.

**Asparagus\*\*** - Whole asparagus spears in lemon butter.

**\*Upgrades**

**Advisory:** Consuming raw, undercooked meats, poultry, seafood, shellfish, eggs may increase risk of food borne illness.

## **Dinner Rolls and Coffee Station**

**Choose two, three or four entrees and three accompaniments.**

**Included:** china plates, water goblets, champagne flutes for head table, stainless flatware, linen napkins, linen tablecloths, lighted skirting, cake cutting and serving, cookies displayed.

## **Hors d'oeuvres**

**Treat your guests to delicious hors d'oeuvres as they wait your arrival.**  
**Other hors d'oeuvre selections available.**

**Assorted Cheese Display**  
**Assorted Crudities w/Dip**  
**Fresh Tropical Fruit Display w/Amaretto Dip**  
**Chef's selection of 3 passed hors d'oeuvres**

**Hot Artichoke Dip**  
**Hot Crab or Cold Crab Dip**  
**Smoked Salmon w/Capers & Onions**  
**Fresh Mozzarella and Tomatoes**

**Contact us and let our wedding consultant help you design your perfect reception!**

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