

LUNCHEON BUFFET

MAIN BUFFET

Field Green Salad
Assorted Fresh Bread Baskets
Penne Ala Vodka
Fried Filet of Fish with Roast Pepper Tartar Sauce
Chicken Francaise

White Rice
Seasonal Vegetable Medley

DESSERT STATION

Choice of White Cake with Chocolate or Vanilla filling

Package includes coffee, tea, and all service wages.

\$27.99 per guest plus tax

ADDITIONAL BEVERAGE SELECTIONS

Soda - \$3pp - 3 hours - Total: \$30.99 per guest plus tax

Wine, Beer, Soda - \$11pp - 3 hours - Total \$38.99 per guest plus tax

Available Monday - Friday
12:00pm - 4:00pm



FOOD + DRINK

Lunch + Dinner + Late Nite

92 Roa Hook Road, Cortlandt Manor, NY 10567
914-737-4959 www.Table9.com

TABLE 9 EVENTS

“BUFFET” MENUS

All Packages Include Vertical Vegetable Crudités Display
Presented in Sleek Glass Cubes with Garden Herb Dip
And Our Gourmet Chip and Dip Station upon Arrival

PLAN I

Assorted Fresh Baked Bread Baskets
Field Greens Salad, T-9 Caesar Salad with Croutons and
Baby Field Greens with Dried Cranberries, Candied Pecans, and Blue Cheese with Citrus Vinaigrette
Penne ala Vodka
Parmesan Crusted Chicken with Baby Tomatoes and Fresh Oregano
Choice of – Potato Leek Gratin – Sour Cream Cheddar Mashed Potato or Vegetable Jasmine Rice
Choice of – Green Bean Casserole – Zucchini Ratatouille or Seasonal Vegetable Medley

Dessert Station will include
A Mini Assortment of Cookies and Brownies or Special Occasion Cake
\$35.99 per person Guest + Tax

PLAN II

Assorted Fresh Baked Bread Baskets
Field Greens Salad, T-9 Caesar Salad with Croutons and
Baby Field Greens with Dried Cranberries, Candied Pecans, and Blue Cheese with Citrus Vinaigrette
Penne ala Vodka
Parmesan Crusted Chicken with Baby Tomatoes and Fresh Oregano
Choice of – Potato Leek Gratin – Sour Cream Cheddar Mashed Potato or Vegetable Jasmine Rice
Choice of – Green Bean Casserole – Zucchini Ratatouille or Seasonal Vegetable Medley
Carved Loin of Pork with Apple Pear Chutney

Dessert Station will include
A Mini Assortment of Cookies and Brownies or Special Occasion Cake
T-9 Parfait Trio of Assorted Seasonal Parfaits
\$39.99 per person Guest + Tax

PLAN III

Assorted Fresh Baked Bread Baskets
Field Greens Salad, T-9 Caesar Salad with Croutons and
Baby Field Greens with Dried Cranberries, Candied Pecans, and Blue Cheese with Citrus Vinaigrette
Penne ala Vodka
Parmesan Crusted Chicken with Baby Tomatoes and Fresh Oregano
Roast Atlantic Salmon with a Dill Almond Pesto Crust and a Champagne Tomato Butter
Choice of – Potato Leek Gratin – Sour Cream Cheddar Mashed Potato or Vegetable Jasmine Rice
Choice of – Green Bean Casserole – Zucchini Ratatouille or Seasonal Vegetable Medley
Carved Roast Beef with a Horseradish Red Wine Sauce

Dessert Station will include
A Mini Assortment of Cookies and Brownies or Special Occasion Cake
T-9 Parfait Trio of Assorted Seasonal Parfaits
T-9 Mini Tasting Table
Flourless Chocolate Cake with Blueberry Sauce and Chantilly Cream
Individual Apple Cobblers
Assorted Cheese Cake Lollipops
\$49.95 per person Guest + Tax

All packages include coffee and tea service as well as all service wages.
All events are 4 hours in length. Minimum of 60 guests required.
Prices are subject to change.

TABLE 9 EVENTS

ALTERNATE SELECTIONS FOR BUFFET PLANS I THROUGH III

Fish

Day Boat Cod with Dijon, Tarragon Black Olive Crumbs and a Roast Pepper Beurre Blanc
Maple Soy Salmon with Sweet and Sour Pearl Onions and Wasabi Sesame Seeds
Oven Roast Tilapia with Pico de Gallo, Black Bean Sauce with Tortillo Chips

Chicken

Lemon Artichoke Chicken with Baby Tomatoes, and Chardonnay
Layered Chicken with Roasted Peppers, Holland Gouda, and Spinach in a Madeira Wine Sauce
Sautéed Chicken with Pearl Onions Scallions, Tomatoes and a Lite Tarragon Mustard Sauce

Pasta

Penne Pasta with Wild Mushrooms, Sweet Peas and a Roast Tomato Cream
Rigatoni with Shirt Rib and Porcini Mushroom Ragu
Rigatoni with Baby Eggplant, Smoked Mozzarella and Plum Tomato Basil Sauce
Penne with Broccoli Rabe, Sweet Fennel Sausage and Sun Dried Tomatoes

Carving

Braised Corned Beef with Three Mustards
Roast Prime Rib of Beef - \$4 per Guest Additional Charge
Vermont Roasted Turkey with Cranberry Orange Relish

Open Beverage Bar Service

Liquor - Wine - Beer - Soda

3 hours - \$20 per guest

4 hours - \$25 per guest

5 hours - \$30 per guest

Wine - Beer - Soda

3 hours - \$14 per guest

4 hours - \$18 per guest

5 hours - \$20 per guest

Soda

3 hours - \$5 per guest

4 hours - \$7 per guest

5 hours - \$9 per guest

TABLE 9 EVENTS

High School Sports/Youth Programs BUFFET PARTY MENU

Chips and Salsa Platter
upon Arrival

Main Buffet

Field Green Salad

Fresh Baked Bread Basket

Penne Ala Vodka

Fried Filet of Fish with Roast Pepper Tartar Sauce

Parmesan Chicken in a Light Tomato Cream Sauce

Jasmine Rice

Seasonal Vegetable Medley

Dessert

Choice of White Cake with Chocolate or Vanilla filling

\$27.99 per Guest + Tax

All packages include soda, coffee and tea service as well as all service wages.

All events are 4 hours in length. Minimum of 75 guests required.

Available Monday - Thursday Only

Prices are subject to change.



FOOD + DRINK

Lunch + Dinner + Late Nite

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