



Dinner Buffet Menu

Our Dinner Buffet Menu consists of the following selections:

Poultry

~Chicken Francaise~

Egg battered chicken, pan seared, and finished in a white wine butter sauce

or

~Chicken Marsala~

Lightly floured and sautéed with Marsala wine and fresh mushrooms in a light demi-glaze

or

~Chicken Picante~

Sautéed chicken with capers, lemon and basil in a white wine Béchamel sauce

or

~Chicken Caprese~

Sautéed chicken with fresh mozzarella, tomatoes and basil

From the Ranch

~Prime Rib~

Served with Au Jus

or

~Roast Beef Au Jus~

or

~Meatball and Sausage~

served in fresh marinara sauce

Seafood

~Broiled Salmon~

Broiled North Atlantic salmon, finished in a cream dill sauce

or

~Seafood Newburg~

Shrimp and scallops sautéed with mushrooms in a cognac cream sauce

or

~Flounder Florentine~

Fresh filet of flounder stuffed with spinach and cheese, broiled, and finished in a crab sauce.



Please select one (1) side dish from each category:

~Seasoned Red Potatoes~

or

~Scalloped Potatoes~

or

~Lyonnaise Potatoes~

~Penne A la Vodka~

or

~Penne Alfredo~

or

~Fettucini Carbonara~

~Tossed Salad~

or

~Caesar Salad~

~Vegetable Du Jour~

~Bread & Butter~

\$32 per person

Please add 6% tax and 20% gratuity to the specified prices

To schedule your banquet, party or special occasion, or if you have any additional questions or special dietary needs, please feel free to contact:

Mary Barbara Bell at (215) 953-9900

or on the web at www.johnnyapplesrestaurant.com

Thank You for Dining With Us!