

**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~*

*Sautéed chicken 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 Florentine~*

*Sautéed chicken with fresh mozzarella, spinach and prosciutto*

**From the Ranch**

*~Meatloaf Au Poivre~*

*Served in a fresh peppercorn brandy cream sauce*

*or*

*~Roast Beef Au Jus~*

*or*

*~Meatball and Sausage~*

*Served in fresh marinara sauce*

*or*

*~Meatloaf Au Poivre~*

*Served in a fresh peppercorn brandy cream 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 with fresh mozzarella, spinach and tomato*

*or*

*~Sausage and Scallop Risotto~*

*or*

*Scallop Scampi Risotto*

**Pasta**

*~Penne A la Vodka~*

*or*

*~Penne Olio~*

*or*

*~Penne Carbonara~*

*or*

*~Penne Mac n' Cheese~*

**Sides**

*~Seasoned Red Potatoes with Garlic and Rosemary~*

*or*

*~Potatoes Au Gratin~*

*or*

*~Twice Baked Potatoes~*

*~Tossed Salad or Caesar Salad~*

*~Vegetable Du Jour~*

*~Garlic Bread or Bread & Butter~*

**\$39 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 at (215) 953-9900*

*or on the web at [www.johnnyapplesrestaurant.com](http://www.johnnyapplesrestaurant.com)*