



29 Rt. 202 (Main Road) Montville, NJ 07045 973-263-1300 EMail: TheColumbiaInn@Gmail.com

BUFFET PACKAGE #1 - 20 People Minimum

PIZZA: *(plain pizza and cold antipasto on each table)*

SALAD:

HOUSE (Balsamic Vinaigrette & Creamy Blue Cheese)

GARLIC BREAD

PASTA: (Select Two)

FARFALLE RUSTICA *(Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce)* _____

PENNE IN A PINK VODKA SAUCE _____

RIGATONI AMATRICIANA *(Italian Bacon w/onions & Fresh Tomato)* _____

PENNE BOLOGNESE *(Marinara meat sauce)* _____

POLLO: (Select Two)

POLLO FRANCESE *(Chicken Dipped in Egg & Sautéed in a White Wine & Lemon)* _____

POLLO PARMIGIANA _____

POLLO MARSALA *(Chicken sautéed in a Marsala Mushroom Sauce)* _____

POLLO CACCIATORA *(Chicken pieces sautéed w/mushrooms, tomatoes, & onions)* _____

VEGGIES: (Select one)

MASHED POTATO & MASHET CARROT _____

MIX VEGETABLES WITH ROASTED POTATO _____

MIX VEGGIES SAUTÉED IN GARLIC AND OIL _____

Table with assorted, dessert, cookies and fresh fruit

Coffee, Tea, and Soda **\$29.95 per person**

Plus Beer (domestic draft beer)
& Wine (house wine) **\$34.95 per person**

ALL PRICES ARE SUBJECT TO 7% TAX AND 18% GRATUITY



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BUFFET PACKAGE #2

HOT & COLD ANTIPASTO & GARLIC BREAD

SALAD: (Select one)

House (*Balsamic Vinaigrette & Creamy Blue Cheese*) _____

Tri Color (*Arugula, Endive, Radicchio w/extra virgin olive oil & balsamic vinegar*) _____

PASTA: (Select Two)

FARFALLE RUSTICA (*Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce*) _____

PENNE IN A PINK VODKA SAUCE _____

RIGATONI AMATRICIANA (*Italian Bacon w/onions & Fresh Tomato*) _____

PENNE BOLOGNESE (*Marinara Meat Sauce*) _____

POLLO: (Select one)

POLLO FRANCESE (*Chicken Dipped in Egg & Sautéed in a White Wine & Lemon*) _____

POLLO PARMIGIANA _____

POLLO MARSALA (*Chicken Sautéed in a Marsala Mushroom Sauce*) _____

POLLO CACCIATORA (*Chicken pieces Sautéed w/Mushrooms, Tomatoes, & Onions*) _____

VEGGIES: (Select one)

MASHED POTATO & MASHET CARROT _____

MIX VEGETABLES WITH ROASTED POTATO
(*Mix veggies sautéed in garlic and oil*) _____

CHEF'S CHOICE OF FISH _____

Table with assorted, dessert, cookies and fresh fruit

Coffee, Tea, and Soda **\$34.95 per person**

Plus Beer (domestic draft beer) & Wine (house) **\$39.95 per person**

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BUFFET PACKAGE #3

HOT & COLD ANTIPASTO & GARLIC BREAD

SALAD: (Select one)

House (*Honey Dijon Mustard, Balsamic Vinaigrette, Creamy Blue Cheese*) _____

Tri Color (*Arugula, Endive, Radicchio w/extra virgin olive oil & Balsamic vinegar*) _____

PASTA: (Select one)

FARFALLE RUSTICA (*Sausage, Roasted Peppers & Eggplant in a lite tomato sauce*) _____

PENNE IN A PINK VODKA SAUCE _____

RIGATONI AMATRICIANA (*Italian Bacon w/onions & Fresh Tomato*) _____

PENNE BOLOGNESE (*Marinara Meat Sauce*) _____

POLLO: (Select one)

POLLO FRANCESE (*Chicken Dipped in Egg & Sautéed in a White Wine & Lemon*) _____

POLLO PARMIGIANA _____

POLLO MARSALA (*Chicken Sautéed in a Marsala Mushroom Sauce*) _____

POLLO CACCIATORA (*Chicken pieces Sautéed w/Mushrooms, Tomatoes, & Onions*) _____

VEAL: (Select one)

VEAL PICCATA (*Veal Sautéed in a Lemon Batter, White wine & Capers*) _____

VEAL PARMIGIANA _____

VEAL FRANCESE (*Dipped in Egg & Sautéed in a White Wine & Lemon*) _____

VEAL MARSALA (*Sautéed in a Marsala Mushroom Sauce*) _____

VEGGIES: (Select one)

MASHED POTATO & MASHET CARROT _____

MIX VEGETABLES WITH ROASTED POTATO _____

(*Mix veggies sautéed in garlic and oil*)

CHEF'S CHOICE OF FISH _____

Table with assorted dessert cookies and fresh fruit

Coffee, Tea, and Soda **\$37.95 per person**

Plus Beer (domestic draft beer) & Wine (house) **\$45.95 per person**

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BUFFET PACKAGE #4 - 3 HOUR OPEN BAR INCLUDED

Cocktail Hour - Hors d'oeuvres: including meatballs, mussels, bruschetta, fried calamari & assorted cheeses, Etc.

SALAD:

House (*Honey Dijon Mustard, Balsamic Vinaigrette, Creamy Blue Cheese*) _____

Tri Color (*Arugula, Endive, Radicchio w/extra virgin olive oil & balsamic vinegar*) _____

GARLIC BREAD

PASTA: (Select one)

FARFALLE RUSTICA (*Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce*) _____

PENNE IN A PINK VODKA SAUCE _____

RIGATONI AMATRICIANA (*Italian Bacon w/onions & Fresh Tomato*) _____

PENNE BOLOGNESE _____

POLLO: (Select one)

POLLO FRANCESE (*Dipped in Egg & Sautéed in a White Wine & Lemon*) _____

POLLO PARMIGIANA _____

POLLO MARSALA (*Sautéed in a Marsala Mushroom Sauce*) _____

POLLO CACCIATORA (*Chicken pieces Sautéed w/Mushrooms, Tomatoes & Onions*) _____

VEAL: (Select one)

VEAL PICCATA (*Sautéed in Lemon Batter, White Wine & Capers*) _____

VEAL PARMIGIANA _____

VEAL FRANCESE (*Dipped in Egg & Sautéed in a White Wine & Lemon*) _____

VEAL MARSALA (*Sautéed in a Marsala Mushroom Sauce*) _____

VEGGIES: (Select one)

MASHED POTATO & MASHET CARROT _____

MIX VEGETABLES WITH ROASTED POTATO _____

(*Mix veggies sautéed in garlic and oil*)

CHEF'S CHOICE OF FISH _____

Table with assorted dessert cookies and fresh fruit - Coffee, Tea, and Soda

3 Hour Open Bar Maximum

\$65.00 per person

ALL PRICES ARE SUBJECT TO 7% TAX AND 18% GRATUITY