



Elegant Gourmet Buffets

(25 person minimum - On-premises only)

❧ All Buffet Packages include ❧

Fountain Soda, Iced Tea, Coffee, Tea and Juice
Hearth-Baked Bread with Honey-thyme Butter and Roasted Garlic Hummus
Chef's Vegetable and Choice of Potato
Choice of Salad (Fresca, Caesar, Orange Cognac)
Please Refer to the Attached Sheet for List of Suggested Entrées

❧ Buffet Package 1 ❧

Adults: \$21.95 ❧ Children Ages 3-14: \$1.50 per year old

Choose Two Entrées (1 chicken and 1 pasta)

❧ Buffet Package 2 ❧

Adults: \$23.95 ❧ Children Ages 3-14: \$1.65 per year old

Choose Three Entrées (1 chicken, 1 pasta and 1 beef or seafood)

❧ Buffet Package 3 ❧

Adults: \$25.95 ❧ Children Ages 3-14: \$1.85 per year old

Choose Four Entrées (1 chicken, 1 pasta, 1 beef and 1 seafood)

www.FIREandICEonTobyCreek.com
111 South Main St., Trucksville, Pa 18708
Restaurant Phone: 570-696-3580

Pasta

Penne
Ziti
Farfalle
Cavatappi (corkscrew)
Rigatoni
Cavatelli
Risotto
Tortellini (+1.50)
Meat and Cheese Lasagna (+2.00)
Roasted Vegetable Lasagna (+2.00)
Cheese Ravioli (+1.50)
Butternut Squash Ravioli (+1.50)
Lobster Mac and Cheese (+3.00)
Add Shrimp or Chicken (+3.00)
Eggplant Rolentini (+2.00)

Potatoes

Oven Roasted
Boiled with Parsley
Mashed
Garlic Smashed
Calabrese
Sour Cream and Chive Smashed
Scalloped Au Gratin (+1.00)
Pierogi Lasagna (+1.00)

Beef

Slow Cooked Pot Roast with Root Vegetables
Beef Tips Burgundy with Mushrooms
Guinness Pot Roast
Beef Stroganoff
Sheppard's Pie
Old Fashioned Meatloaf
Stuffed Peppers
Sliced Strip Loin (+3.00)
Prime Rib of Beef* (+4.50)
Chateau Briand* (+6.50)
Garlic Spiked Rack of Lamb* (+5.50)
*Requires Chef Fee \$75

Soup

Butternut Squash Bisque (+2.50)
Lobster Bisque (+3.50)
Guinness Chili (+3.25)
Tomato Artichoke Bisque (+2.50)
Wild Mushroom Bisque (+2.50)
Crab and Corn Chowder (+3.50)

Our chefs can create a special soup. Please inquire for available seasonal soups, or feel free to make a suggestion of your favorite.

Sauce

Vodka
Alfredo
Blush with Oven Roasted Tomato
Tomato
Meat
Bolognaise
Carbonara
Red or White Primavera (+1.00)
Puntanesca
Mac and Cheese
Pesto Cream
Roasted Red Pepper Cream

Pork

Sausage and Peppers
Apple Stuffed Pork Loin
Jamaican Jerk Tenderloin (+1.50)
Pork Tenderloin Tornadoes (+1.50)

Chicken

Grilled Bruschetta Chicken with Risotto
Francaise
Milanaise
Marsala
Parmesan
Cordon Bleu
Saltimbocca
Italian Roasted
Calabrese
Barbeque
Cacciatore
Jamaican Jerk
French Onion

Seafood

Orange Roughy with White Wine Lemon Caper Sauce
Baked Haddock with Tomato Herb Parmesan
Baked Flounder Florentine
Poached Bay Scallops with Basil Cream Sauce
Horseradish Panko Encrusted Salmon (+2.50)
Moroccan Spiced Salmon with Non-Fat Cucumber Sauce (+2.50)
Seafood Fra Diablo (+3.50) (Crab Claw, Shrimp, Clams or Mussels, Bay Scallops)
Shrimp a la Vodka (+3.50)
Seafood Risotto (+3.50) (Crab Claw, Shrimp, Clams or Mussels, Bay Scallops)
Shrimp and Scallop Red Curry with Coconut Milk (+3.50)
Sesame Crusted Tuna w/ Ginger Soy Reduction (Medium Rare) (+3.50)
Lobster-Crab Cakes (+4.50)
Lump Crab-Stuffed Orange Roughy (+5.00)
Broiled Sea Scallops with Garlic, Lemon, Wine Sauce (+6.00)

Impress your guests with a few of these additions to your package (additional fee applies)

Desserts

Hillside Farms Ice Cream
Bananas Foster
Cherries Jubilee
Pecan and Peaches

Custom Special Occasion Cakes (+Custom Pricing)

Gourmet Cold Salads

Fresh Mozzarella, Tomato and Basil
Signature Orange Cognac, Garden, Caesar or Spinach
Southwest Chicken
Chicken Curry
Chicken & Grape
Classic Pasta, Potato, Cole Slaw or Macaroni
Bulgur Wheat or Whole Wheat
Thai-Mandarin Noodle

Displays

Seasonal Fresh Fruit
Gourmet Cheese
Shrimp and Crab Cocktail
Smoked Salmon
Fresh Cut Vegetables