



## Gold Dinner Buffet

**\$40.95** per person

*Dinner Portions*

### Salad Option

*Served on the Buffet with a Chef's Selection of Warm Dinner Breads  
(Please Choose 1)*

*Garden Fresh Field Greens Salad*

*House Honey Mustard, White Zinfandel Vinaigrette, Raspberry Vinaigrette,  
Parmesan Peppercorn, Balsamic Vinaigrette, Lemon Thyme,  
Bleu Cheese, Russian, Ranch, French, or Italian*

*Classic Caesar Salad with Garlic Croutons and Parmesan Cheese*

*Harvest Salad of Mixed Greens, Sliced Apples, Dried Cranberries, and Crumbled Blue Cheese*

### Entrée Options

*(Please Choose 3)*

*An additional Entrée may be selected for a price of **\$3.95-\$6.95** per person*

#### Meat

*Honey Barbeque Brisket*

*Whole Roasted Turkey*

*Center Loin of Pork*

*Beef Sirloin Tips*

*Beef Stroganoff*

*Smoked Ham*

*Roast Beef*

#### Chicken

*Apple & Sage Stuffed Chicken*

*Parmesan Encrusted Chicken*

*Chicken Saltimbocca*

*Bruschetta Chicken*

*Chicken Francaise*

*Chicken Marsala*

*Chicken Piccata*

#### Fish

*Grilled Swordfish with Vanilla Bean Butter*

*Crab, Shrimp, and Scallop Stuffed Tilapia*

*Pan Seared Salmon Lemon Dill Sauce*

*Shrimp & Scallop Seafood Risotto*

*Parmesan Encrusted Scrod*

*Maple Glazed Salmon*

*Stuffed Filet of Sole*

#### Vegetarian

*Butternut Squash Ravioli & Roasted Vegetables*

*Spinach & Ricotta Stuffed Manicotti*

*Roasted Vegetable Tortellini*

*Pan-Fried Eggplant Rollatini*

*Vegetarian Lasagna*

*Gemelli Melanzana*

### Sides

*(Please Choose 1 of Each)*

#### Pasta

*Rotini Primavera with Garlic Cream Sauce*

*White Cheddar Alfredo Cavatappi*

*Bowtie with Sundried Tomatoes*

*Rigatoni with Hearty Bolognese*

*Penne with Vodka Tomato Sauce*

*Ziti Pomodoro*

#### Starch

*Garlic Cheesy Mashed Potatoes*

*Roasted Red Bliss Potatoes*

*Swiss Scalloped Potatoes*

*Greek Rice Pilaf*

*Seasonal Risotto*

*Twice Baked Potato*

#### Vegetable

*Gingered Carrots & Sugar Snap Peas*

*Green Beans & Julienne Carrots*

*Squash & Tri Pepper Sauté*

*Caramelized Baby Carrots*

*Broccoli Forestiere*

*Stir Fry Vegetables*

### Coffee & Dessert

*Coffee service of Freshly Brewed Chez Josef House Blend Coffee,  
Chez Josef House Blend Decaffeinated Coffee, and an Assortment of Flavored Hot Teas*

*Assortment of Homemade Ice Cream Parfaits to include popular flavors such as  
Strawberry Shortcake, Salted Caramel, Oreo Cookie, Dutch Apple Pie,  
Orange Creamsicle and Classic Hot Fudge*

*Included no charge with entrée, or choose from our dessert menu*

**All prices/services and fees are subject to a 22 % Administrative Fee and 6.25% Massachusetts State Tax..**

**Chez Josef • 176 Shoemaker Lane, Agawam, MA 01001 • 413-786-0257**



## Silver Dinner Buffet

**\$38.95** per person

*Dinner Portions*

### Salad Option

*Served on the Buffet with a Chef's Selection of Warm Dinner Breads  
(Please Choose 1)*

#### *Garden Fresh Field Greens Salad*

*House Honey Mustard, White Zinfandel Vinaigrette, Raspberry Vinaigrette, Parmesan  
Peppercorn, Balsamic Vinaigrette, Poppyseed, Bleu Cheese,  
Russian, Ranch, French, or Italian*

*Classic Caesar Salad with Garlic Croutons and Parmesan Cheese*

*Harvest Salad of Mixed Greens, Sliced Apples, Dried Cranberries, and Crumbled Blue Cheese*

### Entrée Options

*(Please Choose 2)*

*An additional Entrée may be selected for a price of **\$3.95-\$6.95** per person*

#### Meat

*Honey Barbeque Brisket*

*Whole Roasted Turkey*

*Center Loin of Pork*

*Beef Sirloin Tips*

*Beef Stroganoff*

*Smoked Ham*

*Roast Beef*

#### Chicken

*Apple & Sage Stuffed Chicken*

*Parmesan Encrusted Chicken*

*Chicken Saltimbocca*

*Bruschetta Chicken*

*Chicken Francaise*

*Chicken Marsala*

*Chicken Piccata*

#### Fish

*Grilled Swordfish with Vanilla Bean Butter*

*Crab, Shrimp, and Scallop Stuffed Tilapia*

*Pan Seared Salmon Lemon Dill Sauce*

*Shrimp & Scallop Seafood Risotto*

*Parmesan Encrusted Scrod*

*Maple Glazed Salmon*

*Stuffed Filet of Sole*

#### Vegetarian

*Butternut Squash Ravioli & Roasted Vegetables*

*Spinach & Ricotta Stuffed Manicotti*

*Roasted Vegetable Tortellini*

*Pan-Fried Eggplant Rollatini*

*Vegetarian Lasagna*

*Gemelli Melanzana*

### Sides

*(Please Choose 1 of Each)*

#### Pasta

*Rotini Primavera with Garlic Cream Sauce*

*White Cheddar Alfredo Cavatappi*

*Bowtie with Sundried Tomatoes*

*Rigatoni with Hearty Bolognese*

*Penne with Vodka Tomato Sauce*

*Ziti Pomodoro*

#### Starch

*Garlic Cheesy Mashed Potatoes*

*Roasted Red Bliss Potatoes*

*Swiss Scalloped Potatoes*

*Greek Rice Pilaf*

*Seasonal Risotto*

*Twice Baked Potato*

#### Vegetable

*Gingered Carrots & Sugar Snap Peas*

*Green Beans & Julienne Carrots*

*Squash & Tri Pepper Sauté*

*Caramelized Baby Carrots*

*Broccoli Forestiere*

*Stir Fry Vegetables*

### Coffee & Dessert

*Coffee service of Freshly Brewed Chez Josef House Blend Coffee,  
Chez Josef House Blend Decaffeinated Coffee, and an Assortment of Flavored Hot Teas*

*Assortment of Homemade Ice Cream Parfaits to include popular flavors such as  
Strawberry Shortcake, Salted Caramel, Oreo Cookie, Dutch Apple Pie,  
Orange Creamsicle and Classic Hot Fudge*

*Included no charge with entrée, or choose from our dessert menu*

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## Bronze Dinner Buffet

**\$31.95** per person

(Add \$3.00 pp for Saturday & Sunday)

*Dinner Portions*

### Salad Option

*Served on the Buffet with a Chef's Selection of Warm Dinner Breads*

*(Please Choose 1)*

*Garden Fresh Field Greens Salad, served with your choice of (2) two dressings.*

*House Honey Mustard, White Zinfandel Vinaigrette, Raspberry Vinaigrette, Parmesan Peppercorn, Balsamic Vinaigrette, Poppy seed, Bleu Cheese, Russian, Ranch, French or Italian*

*-OR-*

*Classic Caesar Salad with Garlic Croutons and Parmesan Cheese*

### Entrée Options

*(Please Choose 2)*

*An additional Entrée may be selected for a price of ~~\$3.95~~-\$6.95 per person*

#### Chicken

*Apple & Sage Stuffed Chicken  
Parmesan Encrusted Chicken  
Chicken Saltimbocca  
Chicken Francaise  
Chicken Marsala  
Chicken Piccata*

#### Fish

*Grilled Swordfish with Vanilla Bean Butter  
Crab, Shrimp, and Scallop Stuffed Tilapia  
Shrimp & Scallop Seafood Risotto  
Parmesan Encrusted Scrod  
Maple Glazed Salmon  
Pan Seared Salmon  
Stuffed Filet of Sole*

#### Vegetarian

*Butternut Squash Ravioli & Roasted Vegetables  
Spinach & Ricotta Stuffed Manicotti  
Roasted Vegetable Tortellini  
Pan-Fried Eggplant Rollatini  
Gemelli Melanzana  
Vegetarian Lasagna*

### Sides

*(Please Choose 1 of Each)*

#### Starch

*Garlic Cheesy Mashed Potatoes  
Roasted Red Bliss Potatoes  
Swiss Scalloped Potatoes  
Greek Rice Pilaf  
Seasonal Risotto  
Baked Potato*

#### Vegetable

*Gingered Carrots & Sugar Snap Peas  
Green Beans & Julienne Carrots  
Caramelized Baby Carrots  
Squash & Tri Pepper Sauté  
Green Beans Forestiere  
Stir Fry Vegetables*

### Coffee & Dessert

*Coffee service of Freshly Brewed Chez Josef House Blend Coffee,  
Chez Josef House Blend Decaffeinated Coffee, and an Assortment of Flavored Hot Teas*

*Assortment of Homemade Ice Cream Parfaits to include popular flavors such as  
Strawberry Shortcake, Salted Caramel, Oreo Cookie, Dutch Apple Pie,  
Orange Creamsicle and Classic Hot Fudge*

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