



Buffet Dinner

All Buffet Dinners include your selection of Salads, Dinner Entrées, Vegetables, Starch, Assorted Dinner Rolls with Sweet Butter and freshly brewed Regular and Decaffeinated Coffee, Hot Tea.

Salad

Please Select Two

Garden

Arugula, Gourmet Seasonal Greens, Plum Tomatoes, Cucumbers and Feta Cheese. Served with a Citrus Dressing

Caesar

Crispy Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese. Served with a Classic Caesar Dressing

Spinach

Baby Spinach, Seasonal Gourmet Mushrooms, Bacon and Strawberries. Accompanied by a Balsamic Vinaigrette Dressing

Caprese

Fresh Mozzarella, Vine Ripe Tomatoes, Marinated Bermuda Onions and Kalamata Olives Served with a Balsamic Syrup

Dinner Entrées

Please Select Two

- Boneless Chicken Breast, sautéed with Fresh Assorted Mushrooms in a Marsala Sauce
- Chicken Roulade stuffed with Prosciutto and Mozzarella, Topped with a Florentine Sauce
- Carved Flank Steak with Balsamic Bordelaise Sauce
- Grilled Salmon Filets topped with a Mango Salsa on a Bed of Wilted Spinach
- Sautéed Shrimp, Penne Pasta, Peas and Garlic in a Vodka Cream Sauce
- Baked Tilapia in a Creamy Lemon Herb Sauce
- Grilled French Cut Pork Chop with Calvados Demi-Glaze, Gingered Apples & Rosemary
- Hanger Steak served with a Chimichurri Sauce

Vegetables

Please Select Two

- Green Beans with Garlic and Shallots
- Julienne of Seasonal Vegetables
- Roasted Asparagus with Lemon and Garlic Butter
- Honey Glazed Oven Roasted Brussel Sprouts
- Broccoli
- Spinach, Mushrooms, Leeks and Garlic
- Green Beans and Oven Roasted Almonds

Starch

Please Select One

- Roasted Red Potatoes with Rosemary Garlic Oil
- Rice Pilaf
- Garlic Mashed Potatoes
- Wild Rice
- Truffle Mac & Cheese
- Corn Soufflé

Dessert

Assorted Miniature Desserts and Mousse Cups

\$95 Per Person