

DINNER BUFFET PACKAGES

CLASSIC DINNER BUFFET | 28

Salad | choice of one
Seasonal Garden Salad | Classic Caesar

Entrees | choice of two

Penne Primavera
blush sauce | marinara | alfredo

Chicken & Broccoli Penne
blush sauce | marinara | alfredo

Chicken Marsala
Chicken Piccata
Honey & Brown Sugar Glazed Ham
Chicken Florentine

Sides | choice of two

Roasted Red Potatoes | Garlic Whipped Potatoes | Mac & Cheese
Rice Pilaf | Green Beans Almandine | Steamed Broccoli
Zucchini & Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake
Carrot Cake | German Chocolate | Coconut Cake
Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

SIGNATURE DINNER BUFFET | 34

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of two

Seafood Imperial

Chicken Florentine

Vegetarian Penne Primavera

Apple & Goat Cheese Stuffed Chicken

Flank Steak with Bordelaise

Grilled Mahi Mahi with Pineapple Salsa

Burgundy Beef Tips with Wild Mushrooms

Shrimp Scampi with Penne Pasta

Southern Style Fried Chicken

Roasted Turkey Breast with Cranberry Chutney

Sliced Pork Loin with Cherry Demi-Glace

Sides | choice of two

Roasted Red Potatoes | Garlic Whipped Potatoes

Mac & Cheese | Rice Pilaf | Green Beans Almandine

Steamed Broccoli | Zucchini & Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake | Carrot Cake

German Chocolate | Coconut Cake | Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

DELUXE DINNER BUFFET | 40

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of two

Chicken Oscar

topped with crab scampi

Bistro Steak Beef Medallions with Cabernet Demi-Glace

Apple & Goat Cheese Stuffed Chicken

Shrimp & Crab Scampi over Penne Pasta

Braised Short Ribs with Wild Mushroom Demi-Glace

Bourbon Glazed Salmon

Carved Prime Rib with Au Jus | horseradish cream sauce | 5

Herb Crusted Pork Tenderloin | cracked pepper cream sauce | 3

Carved Bistro Tenderloin | mushroom Bordelaise sauce | 4

Sides | choice of two

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Mac & Cheese

Rice Pilaf | Green Beans Almandine | Steamed Broccoli

Zucchini and Squash Medley | Honey Glazed Carrots

Dessert | choice of two

New York Style Cheese Cake | Chocolate Fudge Cake | Carrot Cake

German Chocolate | Coconut Cake | Cookies & Brownies

fresh rolls

coffee | decaffeinated coffee | iced tea | specialty hot tea

SEATED DINNER SERVICE

Salad | choice of one

Seasonal Garden Salad | Classic Caesar | Spinach Salad

Entrees | choice of one

Chicken Marsala | 24

Chicken Piccata | 24

Signature Crab Cake | 32

Bourbon Glazed Salmon | 29

Braised Short Rib | 31

wild mushroom demi-glace

Panko Herb Crusted Haddock | 26

Crab Ravioli | 28

creamy blush sauce

Stuffed Chicken Florentine | 26

spinach | ricotta | sundried tomatoes

Eggplant Rollatini | 21

Herb Roasted Statler Chicken Breast | 25

Tenderloin Oscar | 37

6 oz filet | topped with crab scampi

Shrimp Stuffed Flounder | 29

creole sauce

Sides | Chef's choice of seasonal starch & vegetable

Dessert | choice of one

New York Style Cheese Cake | Chocolate Fudge Cake

Carrot Cake | German Chocolate | Coconut Cake

entrée pricing includes: salad, entrée, and dessert selection

additional entrée selection charge | 2

[host is responsible for providing place cards for the guests]