

# Dinner Buffet

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## INCLUDES

Dinner menus include water, iced tea regular, decaf coffee and hot tea

We are happy to accommodate any guest with dietary restrictions

## PRICING

Menu prices are subject to 6% sales tax and 20% service charge

## CLASSIC DINNER BUFFET | 28

Salad | choice of one  
Seasonal Garden Salad | Classic Caesar

Fresh Rolls

Entrees | choice of two  
Penne Primavera, peppers, onions, squash, tomatoes tossed with garlic and olive oil | Chicken Marsala | Chicken Piccata  
Chicken Florentine | Honey & Brown Sugar Glazed Ham

Sides | choice of two  
Roasted Red Bliss Potatoes | Garlic Whipped Potatoes Mac & Cheese | Rice Pilaf | Green Beans Almandine Steamed Broccoli | Seasonal Squash Medley | Honey Glazed Carrots

cookies and brownies  
Chocolate Mousse Shooters with Shaved Chocolate  
Creme Brulee | Two other selections

# Dinner Buffet

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## SIGNATURE DINNER BUFFET | 34

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar

Seasonal Spinach Salad

Fresh Rolls

Entrees | choice of two

Cheese Tortellini | roasted vegetables | garlic | olive oil

Chicken Cordon Blue | swiss | dijon sauce

Grilled Chicken | fresh brochette

Chicken Cacciatore | peppers | onions mushrooms  
tomato Sauce

Flank Steak | bordelaise

Baked Sole | lemon capers

Roasted Salmon | maple soy glazed

Burgundy Beef Tips | wild mushrooms

Roasted Turkey Breast | cranberry chutney

Herb-Crumb Crusted Roasted Pork Loin | cracked  
pepper cream sauce

Sides | choice of two

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes

Mac & Cheese | Rice Pilaf | Green Beans Almandine

Steamed Broccoli | Seasonal Squash Medley | Honey

Glazed Carrots

Cookies and Brownies

Chocolate Mousse Shooters with Shaved

Chocolate | Creme Brulee | Two other

selections

## DELUXE DINNER BUFFET | 40

Fresh Salad | choice of one

Seasonal Garden Salad | Classic Caesar

Spinach Salad | Seasonal Chop Salad

Fresh Rolls

Entrees | choice of two

Chicken Dijon | asparagus | crab | dijon | cream sauce

Bistro Steak Beef Medallions | cabernet demi-glace

Apple & Brie Stuffed Chicken | brandied jus

Stuffed Chicken Florentine | spinach | sun-dried  
tomatoes | ricotta

Shrimp Scampi Tortellini

Braised Short Ribs | wild mushroom demi-glace

Bourbon Glazed Salmon

Herb Crusted Pork Loin | cracked pepper cream sauce

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

Carved New York Strip | mushroom bordelaise sauce | 4

Sides | choice of two

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes

Mac & Cheese | Rice Pilaf | Green Beans Almandine

Steamed Broccoli | Seasonal Squash Medley | Honey

Glazed Carrots

Dessert Station | Cookies and Brownies

Chocolate Mousse Shooters with Shaved

Chocolate | Creme Brulee | Two other selections

# Served Dinner

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## INCLUDES

Dinner menus include water, iced tea regular, decaf coffee and hot tea

Add a second entree selection for 2, per person.

Host is responsible for providing place cards for the guests

We are happy to accommodate any guest with dietary restrictions

## PRICING

Menu prices are subject to 6% sales tax and 20% service charge

Salad | choice of one

Seasonal Garden | Classic Caesar

Spinach Salad | Seasonal Chop Salad

Entrees | choice of one

Chicken Marsala | 24

Signature Crab Cake | mkt price

Bourbon Glazed Salmon | 29

Braised Short Rib | wild mushroom demi-glace | 31

Panko Herb Crusted Haddock | 26

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 cake | mkt price

Shrimp Stuffed Flounder | creole sauce | 29

Chicken Dijon | 29

asparagus | crab | dijon cream sauce

Served with Chef's choice of seasonal starch & vegetable

Dessert | choice of one

# Theme Buffets

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## THE SOUTHERN STYLE BUFFET | 31

Seasonal Garden Salad  
ranch dressing | balsamic dressing  
(other dressing options available upon request)

Honey BBQ Glazed Pork Ribs  
Southern Style Fried Chicken Pieces  
Collard Greens  
Rosemary Roasted Red Bliss Potatoes  
Baked Corn Bread with Honey Butter

Assorted Cookies & Brownies  
Iced Tea & Lemonade Station

## THE HAWAIIAN BUFFET | 31

Maui Chopped Salad  
nappa cabbage | roasted red onion | kale | edamame  
macadamia | ginger soy dressing

Hawaiian Potato Salad with Bacon  
Hawaiian Style Pork Loin in a Teriyaki Glaze  
with Grilled Pineapple  
Fresh Mahi Mahi with Pineapple Salsa  
Sautéed Sesame Seed Green Beans  
Jasmine Rice

Pineapple Upside Down Cake | Coconut  
Mousse

Iced Tea & Lemonade Station

Whole Pig | Market Price

## THE PICNIC | 19

Choice of two | Grilled Hamburgers | Hot  
Dogs | Pulled Pork BBQ  
Buns | Rolls | Lettuce | Tomato | Onion | American  
Cheese | Pickle

Potato Salad | Cole Slaw | House Made  
Chips | Macaroni Salad

Assorted Cookies & Brownies  
Iced Tea & Lemonade Station

Chef Attended Grill | 50

## THE ITALIAN BUFFET | 31

Salad | Choice of one  
Classic Caesar Salad | Garden Salad

Freshly Baked Garlic Bread

Entrees | Choice of two  
Chicken Marsala | Beef Lasagna | Roasted  
Vegetable Lasagna | Bruschetta Chicken  
Penne Pasta, classic marinara, shaved asiago

Tiramisu and Zabaione (marsala mousse)

Iced Tea & Lemonade Station