



Menu & Pricing Effective August 21, 2017

Dinner Buffet

Available from 11:00 AM to 9:00 PM with 25 Guests Minimum.

Served with our Signature Fresh-Baked Bread.

Includes Fresh Brewed Regular & Decaffeinated Coffees, Hot Tea, Iced Tea, & Lemonade.

(Add Soft Drinks for an Additional \$1 Per Person)

\$29.99 Per Person \$15.99 Per Child Age 12 & Under

(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

(100% Customized Dinner Buffet Menu Available for Additional \$5 Per Person)

Appetizer or Cup of Soup

Select One Appetizer or One Soup from the Following:

Italian Mini Meatballs with Fra Diavolo Sauce

Crunchy Chicken Tenders with Honey Mustard Aioli

Tomato & Basil Bruschetta

Chicken Corn Noodle

Lambrusco Beef Vegetable

Roasted Tomato Bisque

Vegetable Minestrone

(Add a Second Appetizer for an Additional \$2.50 Per Person)

Salad

Select One Salad from the Following:

Chopped Garden Fresh with Basil Balsamic Vinaigrette

Classic Caesar

Greek Salad with Tomatoes, Cucumbers, Kalamata Olives, Feta & Red Wine Vinaigrette

Pasta or Pilaf

Select One Pasta or Pilaf from the Following:

House-Made 4-Cheese Lasagna

Fettuccini Alfredo

Penne Marinara

Rotini a la Vodka Sauce

Sweet Corn & Roasted Chili Pilaf

Wild Mushroom Pilaf

Main Entrées

Select Two Main Entrées from the Following:

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini

Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil

Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce

Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil

Parmesan-Encrusted Tilapia over Sautéed Spinach with Lemon, Garlic, Fresh Herbs & Olive Oil

(Add a Third Main Entrée for \$4 Per Person)

Dinner Buffet

Continued

Starches & Vegetables

Select Two from the Following:

Garlic-Parmesan Whipped Potatoes

Garden Herb Orzo & Wild Rice

Sautéed Fresh Seasonal Vegetable Medley

Green Beans Amandine

Honey-Glazed Carrots

Dessert Station

Dessert Shooter Station (*Select Five*)