



Menu & Pricing Effective August 21, 2017

Outing Dinner Buffet

Available from 3:00 PM to 9:00 PM with 50 Guest Minimum.

Served with Our Signature Fresh Bread. Includes China, Glassware, & Linens.

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

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

*\$25.99 Per Person \$12.99 Per Child Age 12 & Under
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)*

Appetizer

Select Two from the Following:

Italian Mini-Meatballs with Fra Diavolo Sauce

Crispy Chicken Tenders with Honey Mustard Dip

Fruits, Cheeses & Fancy Crackers

Assorted Raw Veggies with Ranch Dip

Baby Maryland Crab Cakes with Lemon Aioli (Add \$3 Per Person)

(Select a Third for Additional \$2.50 Per Person)

Salad

Select One from the Following:

Fresh Seasonal Fruit Salad

VIVA Super Slaw

Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette

Classic Caesar

Spring Mix Apple Walnut Goat Cheese with Citrus Vinaigrette (Add \$2 Per Person)

(Select a Second for Additional \$3 Per Person)

Pasta Dish

Select One from the Following:

House-Made 4-Cheese Lasagna

Macaroni & Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon

Chicken & Broccoli Fettuccini Alfredo

Penne Marinara with Italian Meatballs

Main Entrées

Select Two from the Following:

Hickory-Smoked BBQ Chicken Breasts

Hickory-Smoked BBQ Ribs

Hickory-Smoked Pulled Pork BBQ with Brioche Rolls

½-Lb. Sirloin Burgers with Trimmings & Brioche Rolls

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

Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce (Add \$3 Per Person)

Broiled Lump Crab Cakes with Lemon Aioli (Add \$3 Per Person)

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini

Beef Tenderloin with Red Wine Reduction

Meat Carving Stations with Ham or Turkey (Add \$5 Per Person); Prime Rib (Add \$10 Per Person)

Outing Dinner Buffet

Continued

Sides Dishes

Select Two from the Following:

Garlic-Parmesan Whipped Potatoes

House-Made Baked Beans with Bacon

Penne Marinara

Macaroni & Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon

Sautéed Seasonal Vegetable Medley

Corn on the Cob

Green Beans Amandine

ViVÁ Super Slaw

(Select a Third for an Additional \$3 Per Person)

Chef's Selection of Assorted Desserts