



Menu & Pricing Effective August 21, 2017

## ***Premium Dinner Buffet***

*Available from 11:00 AM to 9:00 PM with 25 Guest 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)*

**\$42.99 Per Person      \$22.99 Per Child Age 12 & Under**

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

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

### ***One Hour Butlered Hors d'Oeuvres***

*Select Three Hors d'Oeuvres from Custom Listing*

*(Add a Fourth Hors d'Oeuvres for an Additional \$4 Per Person)*

### ***Appetizer Station***

*Select One Appetizer Station from Custom Listing*

### ***Cup of Soup***

*Select One Soup from the Following:*

Butternut Squash with Toasted Pumpkin Seeds

Chicken Corn Noodle

Lambrusco Beef Vegetable

Roasted Tomato Bisque

Vegetable Minestrone

### ***Salad***

*Select Two Salads from the Following:*

Spring Mix Apple Walnut Goat Cheese with Sun-Dried Cranberries & Citrus Vinaigrette

Chopped Garden Fresh with Basil Balsamic Vinaigrette

Classic Caesar

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

Fresh Seasonal Fruit Salad with Raspberry Vinaigrette & Granola Crunch

### ***Pasta or Pilaf***

*Select One Pasta or Pilaf from the Following:*

Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs & Applewood Bacon

Penne Marinara with Italian Meatballs OR Sweet Sausage

House-Made 4-Cheese Lasagna

Fettuccini Alfredo

Penne Marinara

Rotini a la Vodka Sauce

Sweet Corn & Roasted Chili Pilaf

Wild Mushroom Pilaf

# ***Premium Dinner Buffet***

*Continued*

## ***Main Entrées***

*Select Two Main Entrées from the Following:*

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
  - Beef Tenderloin with Red Wine Reduction
  - Beef Filet Medallions with Caramelized Onions & Mushrooms
  - Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil
  - Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
  - Broiled Lump Crab Cakes with Lemon Aioli
  - Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil
  - Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce
  - Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce
- (Add a Third Main Entrée for \$4 Per Person)*

## ***Starches & Vegetables***

*Select Two from the Following:*

- Garlic-Parmesan Whipped Potatoes
  - Garden Herb Orzo & Wild Rice
  - Pecan-Encrusted Caramel Mashed Sweet Potatoes
  - Sautéed Fresh Seasonal Vegetable Medley
  - Green Beans Amandine
  - Honey-Glazed Carrots
  - Sautéed Asparagus with Brown Sugar & Parmesan
- (Add an Additional Starch or Vegetable for \$3 Per Person)*

## ***Dessert Station***

Dessert Shooter Station *(Select Five)*

OR

Full-Size Desserts from Custom Listing *(Select Five)*