

Buffet Dinners

Entrees

Roasted Pork Loin

Herb roasted pork-loin medallions with a savory tarragon Dijon sauce

Chicken Madeira

Herb roasted chicken breast topped with a savory three onion Madeira wine sauce

Bacon & Smoked Gouda Chicken

Crispy breaded chicken breast topped with a Smoked Gouda cream sauce and chopped bacon

Boursin Bruschetta Chicken

Tender chicken breast with creamy Boursin cheese sauce topped with fresh bruschetta relish

Raspberry Chicken

Chicken breast topped with a raspberry Melba sauce, fresh raspberries and toasted almonds

Chicken Piccata

Seared chicken breast with artichokes, capers, lemons, garlic, parsley and white wine sauce

Chicken Marsala

Traditional Marsala sauce & mushrooms atop chicken breast

Atlantic Salmon

Fresh seared Atlantic salmon filet on a bed of rice pilaf and topped with beurre blanc

Sunset Mahi Mahi

Grilled Mahi Mahi over coconut rice served with a fresh mango pineapple relish

Italian Sausage & Peppers

Mild Italian Sausage served with Tomato Basil sauce on bed of caramelized onions and bell peppers

Slow Roast Sirloin Medallions

Slow roasted sirloin of beef topped with your choice of mushroom demi-glace, Au jus or zip sauce

Carved Prime Rib

*Salt & Pepper crusted whole prime rib served with Au jus, Creamy Horseradish and prepared Horseradish
(add \$9 per guest)*

Pasta

Select One

*Your Choice of Fusilli or Tortole topped with your choice of Tomato basil sauce, Alfredo sauce, Meat sauce, Pesto Crème,
Vodka sauce or Parmesan garlic butter*

Vegetable

Select One

*Steamed Broccolini with Balsamic glaze & Parmesan, Roasted Zucchini and Summer Squash, Green Beans or
Bacon Vinaigrette Brussel Sprouts*

Potato/Rice

Select One

*Herb Roasted Redskins, Butter & Parsley Redskins, Yukon Gold Mashed Potatoes, Sweet Potato Hash,
Rice Pilaf or Confetti Rice*

Two Entrée \$42 Three Entrée \$48

Includes Garden Salad with House Dressings and Fresh Bread

Prices do not reflect 6% sales tax and 20% operations fee