

Buffet Dinner Menu

Appetizers Your Choice of Three

Maine Lobster Bisque with Tarragon Cream
Baked Spinach and Artichoke Dip with Crispy Vegetables and Tortilla Chips
Baked Brie and Raspberry En Croute with Raisin Crisps and Grapes
Classic Caesar Salad with Focaccia Bruschetta
Feta and Olive Hummus with Mediterranean Grilled Vegetables
Sliced Tomato and Fresh Mozzarella Platter with Arugula and Sun Dried Tomato Vinaigrette
Baby Greens with Grapes, Candied Walnuts, Crumbled Blue Cheese with Balsamic and Olive Oil

Entrées Your Choice of Three

Porcini Roasted Salmon with Leek Buerre Blanc and Julienne Vegetables
Chicken Scaloppini with Roasted Peppers, Artichokes, and Cremini Mushroom Marsala Sauce
Lemon Pepper Roasted Grouper with Saffron Jasmine Rice
Spiced Tuna Loin with Wasabi Basmati and Lemongrass Sauce
Sautéed Shrimp, Calamari & Cockle Clam Pasta with a Lemon Basil Shrimp Sauce
Roasted Black Angus Sirloin with Cheddar and Chive Scalloped Potatoes
Herb Roasted Veal Loin with Asparagus and Madeira Sauce
Farfalle Pasta with Spinach, Wild Mushrooms and Roasted Garlic Cream Sauce

Carving Station

Roast Breast of Turkey or Baked Honey Glazed Ham

Desserts

Chef's Assorted Desserts
Fresh Fruits and Berries

Coffee, Tea and Decaffeinated Coffee

Minimum of 50 Adults
Priced per person
plus 7% sales tax & 19% gratuity