

CREATE YOUR OWN DINNER BUFFETS

Make Your Menu Selection Easy With These All Inclusive Dinner Buffets, Ranging From Casual Buffets To Upscale, Elegant Dinners!

All Dinners Include An Assortment Of Fresh Baked European Rolls & Butter

Pricing Ranges From \$11.50 - \$27.50 Per Person For Our Dinner Buffets

COMFORT FARE

(This Casual Dinner Buffet Is Accompanied By Soft Dinner Rolls & Butter)

Entrées (Please Select 1)

Sliced, Tender Roasted Turkey Breast Served With A Creamy Herb Rosemary Sauce

Sliced Kentucky Ham Glazed With Brown Sugar

Sliced Oven Roasted Beef Served With A Savory Brown Sauce

Herb Roasted Chicken Breast with a Creamy Portobello Truffle Sauce

Penne Pasta With Meatballs, Melted Shredded Cheese, Tossed With An Italian Herb Marinara Sauce

Bowtie Pasta Tossed With Flavorful, Blackened Julienne Chicken Breast, Mixed Vegetables,
Tossed With A Creamy Alfredo Sauce

Accompaniments (Please Select 2)

Fresh Garden Or Caesar Salad With Your Choice Of Dressing

Sweet Corn & Bell Pepper Blend

Seasonal Vegetable Medley

Country Style Green Beans With Ham

Creamy Mac and Cheese

Mashed Potatoes & Gravy

Potatoes Au Gratin

Rosemary Roasted Red Skin Potatoes

Upgrade To A Dual Entrée Buffet For An Additional Cost Per Person

SELECT FARE

(Minimum Of 20 People)

First Course (Please Select 1)

Fresh Iceberg Garden Salad With Mixed Seasonal Vegetables, Cheddar Cheese & Chef Made Croutons

Mixed Field Greens & Romaine Salad With Grape Tomatoes, Shredded Carrots & Cucumbers

Vegetables & Medleys (Please Select 1)

Country Style Green Beans With Smoked Ham And Sweet Onions

Vegetable Normandy With Broccoli, Cauliflower, Zucchini, Yellow Squash, Yellow & Orange Carrots

Buttered Corn Blend With Red Bell Pepper Confetti

Traditional Vegetable Trio With Green Bean, Yellow Bean & Carrots

Starches & Grains (Please Select 1)

Roasted Garlic Or Traditional Mashed Potatoes

Rosemary Roasted Red Skin Potatoes

Wild Rice Blend

Aged Cheddar Au Gratin Potatoes

Entrées (Please Select 1)

Roasted Spice Rubbed Sirloin

Served With A Smokey Peppered Bacon Demi-Glace

Slow Roasted And Sliced Beef Brisket With Carrots, Celery, Onion & A Burgundy Demi-Glace

Grilled Breast Of Chicken Accompanied By Your Choice Of Savory Wild Mushroom Demi-Glace
Or A Light Citrus Beurre Blanc Sauce

Sautéed Breast Of Chicken Lightly Coated With Romano Cheese & Italian Seasonings,
Served In A Roasted Garlic Pomodoro Sauce

Dijon & Herb Crusted Pork Loin Served With A Mildly Spiced, Green Peppercorn Demi-Glace

Cheese-Filled Tortellini With Julienne Grilled Chicken Breast, Savory Wild Mushrooms
& Roasted Red Peppers, Tossed With A Creamy Alfredo Sauce

GOURMET FARE

****All Items From Select Fare Menu Are Available For Substitution****
(Minimum Of 20 People)

First Course (Please Select 1)

Mixed Baby Field Greens With Ripe Golden Raisins, Dried Cranberries & Sunflower Seeds

Mixed Baby Field Greens & Romaine Salad With Mandarin Oranges, Crumbled Feta
& Caramelized Red Onions

Traditional Caesar Style Salad With Shaved Parmesan, Seasoned Croutons
& Creamy Caesar Dressing

Vegetables & Medleys (Please Select 1)

Green Beans With Red Pepper Confetti

Herb Butter Glazed Baby Carrots

Trio Of Roasted Zucchini, Yellow Squash & Carrots

Starches (Please Select 1)

Roasted Parsley New Potatoes

White Cheddar Potato Au Gratin

Basmati Rice Blend

Roasted Vegetable Orzo With A Light Lemon Cream Sauce

Entrées (Please Select 2)

Seared & Braised Boneless Beef Short Rib

Slow Braised For Tenderness In A Burgundy Beef Stock

Grilled & Carved Flank Steak With Your Choice Of Preparation:
Marinated Mandarin Style With An Almond Ginger Hoisin Sauce
Or Beer Marinated With Worcestershire Demi-Glace

Grilled Breast Of Chicken Served With A Montrachet Cheese & Sun-Dried Tomato Cream Sauce

Island Inspired Grilled Breast Of Chicken Served With A Light, Fresh Pineapple & Mango Salsa

Pan Seared Atlantic Salmon With A Horseradish Crust And A Sweet Chili Sauce
Or Grilled And Served With An Herb White Wine Cream Sauce

Pan Seared, Mild Whitefish Fillet Served With A Light Citrus Beurre Blanc Sauce

Juicy Roasted Pork Tenderloin Marinated In Apple Cider
Served With A Sweet & Savory Apple Rosemary Sauce

ULTIMATE FARE

****All Items From Select & Gourmet Fare Menus Are Available For Substitution****
(Minimum Of 20 People)

First Course (Please Select 1)

Romaine & Mixed Baby Field Green Blend

With Sliced Strawberries, House-Made Croutons & Crumbled Gorgonzola Cheese

Romaine, Chicory, Red Leaf & Radicchio Blend With Golden Raisins, Craisins, House-Made Seasoned Croutons & Crumbled Feta Cheese

Leafy Bibb Lettuce, Asparagus Tips, Craisins, Grape Tomatoes & Sliced Red Onions

Vegetables & Medleys (Please Select 1)

Asparagus & Red Pepper Blend

Asian Blend With Bok Choy, Sugar Snap Peas, Red Onions & Baby Carrots

Seasonal Root Vegetable Medley With Butter & Herb

Starches (Please Select 1)

Garlic Yukon Gold Potatoes

Roasted Tri-Colored Potatoes

French Style Lyonnaise Potatoes

Three Cheese Garlic Mashed Potatoes

Dual Entrée (Please Select 2)

Carved On Site, Slow Roasted Prime Rib With A Hint Of Seasoning,
Served With An Savory Au Jus & Horseradish Chive Cream Sauce

Carved On Site, Herb Crusted Tenderloin Of Beef
Served With A Savory Herb Port Wine Reduction

Grilled Tarragon Breast Of Chicken Served With Fire Roasted Tomatoes
& Topped With A Smoked Mozzarella Cream

Panko Encrusted Breast Of Chicken Sautéed With Artichokes & Leeks
In A Dijon Chardonnay Cream Sauce

Grilled Mahi-Mahi Topped With Artichoke Hearts, Sun-Dried Tomatoes & Basil
Served With A Lemon Butter Sauce

Roasted Pork Tenderloin Marinated In Citrus And Jerk Seasoning & Served
With A Light Pineapple Mango Salsa

Carved Roasted Pork Tenderloin Marinated In Citrus & Jerk Seasoning
Served With A Pineapple Mango Salsa