



## **Dinner Buffet Menu**

*All buffets are served with rolls*

### **Buffet I**

#### **House**

Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

#### **Caesar**

Creamy Caesar dressing with garlic croutons, and shaved parmesan

#### **Entree:**

#### **Pan Seared Boneless Chicken Breast**

*Choice of Sauce:*

Piccata: lemon caper shallots and white wine butter

Marsala: Mushroom, Shallot and Cream

#### **Pasta Primavera**

Seasonal vegetables medley tossed with marinara over penne

#### **Herb Roasted Red Potato**

And

#### **Green Beans with Toasted Almonds**

#### **Fruit Cobbler**

Chef's choice

**\$44 per person**

*(Tax and gratuity not included)*

## **Buffet II**

*All buffets are served with rolls*

### **Strawberry Spinach**

Baby spinach, candied pecans, goat cheese, strawberries, shaved red onion  
With poppy seed dressing

### **Caprese**

Tomato, basil, fresh mozzarella with extra virgin olive oil and balsamic glaze

### **Choice of two entrée:**

#### **Pesto Crusted Salmon**

Basil pesto crusted pan seared salmon with balsamic glaze

#### **Apple Smoked Pork Loin**

Honey mustard glaze with apple chutney

#### **Sausage & Penne**

Italian sausage, roasted red peppers and caramelized onions tossed in a spicy marinara served  
over penne

#### **Garlic Whipped Potatoes**

and

#### **Seasonal Vegetable Medley**

#### **Strawberry Short Cake**

Vanilla cake topped with mascarpone cheese and Grand Marnier strawberries

**\$61 per person**

*(Tax and gratuity not included)*

**Build Your Own Buffet:**  
*All buffets are served with rolls*

**Choice of Two Salad's:**

**House**

Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

**Caesar**

Creamy Caesar dressing with garlic croutons, and shaved parmesan

**Strawberry Spinach**

Baby spinach, candied pecans, goat cheese, strawberries, shaved red onion  
With poppy seed dressing

**Caprese**

Tomato, basil, fresh mozzarella with extra virgin olive oil and balsamic glaze

**Tomato Cucumber**

Roma tomatoes, cucumber shaved red onion with oregano in a red wine vinaigrette

**Marinated Vegetable Platter**

Char grilled seasonal vegetables marinated in balsamic vinaigrette

**Asian Cashew**

Romaine lettuce, green cabbage, shaved carrots, cilantro, toasted cashews, crispy low mein  
noodles with sweet chili vinaigrette

**Choice of Two Entrée**

**Pan Seared Boneless Chicken Breast**

*Choice of Sauce:*

Piccata: lemon caper shallots and white wine butter

Marsala: Mushroom, Shallot and Cream

**Pesto Crusted Salmon**

Basil pesto crusted pan seared salmon with balsamic glaze

**Apple Smoked Pork Loin**

Honey mustard glaze with apple chutney

**Flat Iron Steak**

Wild mushroom demi glaze  
(add \$10 per person )

**Pasta Primavera**

Seasonal vegetables medley tossed with marinara over cheese tortellini

**Sausage & Penne**

Italian sausage, roasted red peppers and caramelized onions tossed in a spicy marinara served over penne

**Eggplant Parmesan Lasagna**

Breaded eggplant layered with cheese and fresh herbs with roasted red pepper and tomato sauce

**Sides**

*(Choice of one vegetable and one side dish)*

**Herb roasted red potato**

**Whipped potatoes, garlic, butter, cheddar**

**Potato Au Gratin**

**Baked potato (loaded add \$2)**

**Four cheese Mac and cheese**

**Jasmine rice**

**Squash medley**

**Green beans with toasted almonds**

**Baby vegetable (add \$2)**

**Asparagus**

**Seasonal medley**

**Broccoli**

**Choice of Two Desserts:**

**Fruit Cobbler**

Chef's choice

**Strawberry Short Cake**

Vanilla cake topped with mascarpone cheese and Grand Marnier strawberries

**Caramelized Apple Bread Pudding**

With caramel sauce

**Carrot Cake**

Vanilla bean whipped cream cheese

**Ultimate Chocolate Cake**

with fresh berries

**\$66 per person**

*(Tax and gratuity not included)*