



Hot Buffet Meals

The following Buffet Meals are inclusive of house linen for guest seating and buffet table, house china, glassware, flatware and wait staff. The following Lunch and Dinner Buffets are designed for groups of 20 guests or more with a two hour service period. All buffet packages include your choice of salad, chef choice of appropriate side dishes, your choice of dessert, cold beverages and dinner rolls. Vegetarian options are listed below and may be substituted for any entree item. Gourmet coffee and tea are available to enhance your meal for \$1.69 per person and will be added to the dessert table.

Salad Selections

Mixed Lettuce with Seasonal Garden Vegetables

Traditional Caesar Salad

Spinach with Sun-Dried Cranberries, Feta Cheese, Toasted Almonds & Maple Dijon Vinaigrette

Iceberg Wedges with Blue Cheese Dressing

Dessert Selections

Cheesecake with Fresh Strawberries

Lemon Cream Layer Cake

Chocolate Layer Cake

French Apple Tart with Caramel Sauce and Whipped Cream

White Chocolate Mousse in a Wine Glass garnished with Fresh Berries and a Pirouette Cookie

Angel Food Cake with Strawberries and Whipped Cream

Assorted Mini Pastries to include Chocolate Eclairs, Napoleon, Cannoli and Cream Puffs



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Herb Crusted Tenderloin of Beef with Red Wine and Wild Mushroom Ragout
Sesame Crusted Tuna over Wilted Greens with Sun-Dried Tomato Vinaigrette

\$28.49

Carved Marinated Flank Steak with Caramelized Onion and Port Wine Glaze
Pan Roasted Breast of Chicken with Prosciutto and Swiss

\$24.49

Carved Herb Roasted Breast of Turkey with Cranberry Orange Relish
Penne Pasta with Pink Vodka Sauce, Shrimp, Spinach and Mushrooms

\$21.49

Grilled Chicken with Fresh Mozzarella, Basil, Roma Tomatoes and Balsamic Syrup
Panko and Herb Crusted Tilapia with Lemon, Capers, White Wine and Sun-Dried Tomatoes

\$20.49

Pecan Crusted Breast of Chicken with Crumbled Blue Cheese and Drizzled Honey
Pork Medallions with Prosciutto, Swiss Cheese and a Mushroom and Sage Sauce

\$20.49

Pan Roasted Filet of Salmon with Soy-Ginger Match Stick Vegetables
Chicken and Chorizo Orzo with Roasted Red Peppers and Spinach

\$19.49

Sauteed Breast of Chicken with Lemon, White Wine, Capers and Olives
Cinnamon Spiced Loin of Pork with Brandied Apples

\$18.49

Vegetarian Options

Vegetable Napoleon

Orzo with Baby Bella Mushrooms, Roasted Red Peppers and Spinach

Penne Pasta with Pink Vodka Sauce, Spinach and Mushrooms

Eggplant and Cheese Lasagna

Roasted Portabella Mushrooms with Spinach, Feta Cheese and Balsamic Syrup