



## ***Silver Dinner Buffet***

**\$34.00++ per person**

(Plated 1<sup>st</sup> course & buffet style entrées)

### **Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.*

– or –

### **Strawberry Balsamic Salad**

*Baby spinach, red onions, gorgonzola, & toasted almonds with a sweet strawberry balsamic dressing.*

– or –

### **Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

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### **Italian Roasted Vegetable Pasta**

*Penne pasta with roasted fresh peppers, tomato, garlic & parmesan cheese, tossed in extra virgin olive oil with basil pesto.*

### **Broiled Snapper Provencal**

*Sautéed bell peppers, zucchini, tomatoes, white wine & parsley.*

### **Classic Chicken Piccata**

*Boneless chicken breast in a light white wine lemon caper sauce.*

**Roasted Baby Red Potatoes  
Mixed Seasonal Vegetables  
Warm Ciabatta Rolls & Butter**

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**Cake Cutting Service**

**Coffee Service**

## **Gold Dinner Buffet**

**\$38.00++ per person (2 entrées)**

**\$42.00++ per person (3 entrées)**

(Plated 1<sup>st</sup> course & buffet style entrées)

### **Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

– or –

### **Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing,  
with herb croutons, cherry tomatoes & parmesan cheese.*

– or –

### **Spinach Salad**

*Sliced strawberries, mushrooms, mandarin oranges, & balsamic vinaigrette.*

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### **Basil Tri-Colored Tortellini**

*Tri-color cheese stuffed spinach, red bell pepper & egg tortellini  
with fresh basil in a pancetta parmesan cream sauce.*

### **Grilled Salmon**

*Served with a cilantro lime butter & pineapple salsa.*

### **Seafood & Sausage Paella**

*Shrimp, scallop, sausage paella with bell peppers & saffron rice.*

### **Cranberry Walnut Chicken**

*Chicken breasts stuffed with candied walnuts, & sundried cranberries,  
served in a sage roasted garlic cream.*

### **Bourbon Molasses Pork Loin**

*Roasted & served in an apple chutney.*

### **New York Strip Carving Station**

*Chef-manned carving station featuring New York strips with  
Au jus & horseradish sour cream.*

### **Rosemary & Garlic Roasted Potatoes**

**Wild Rice Pilaf**

**Mixed Seasonal Vegetables**

**Warm Ciabatta Rolls & Butter**

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### **Cake Cutting Service**

**Coffee Service**

# **Platinum Dinner Buffet**

**\$40.00++ per person (2 entrées)**

**\$44.00++ per person (3 entrées)**

(Plated 1<sup>st</sup> course & buffet style entrées)

## **Elegant Mixed Greens Salad**

*Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

- or -

## **Caesar Salad**

*Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.*

- or -

## **Butter Leaf Wedge**

*Crisp butter leaf with cabernet poached pears, walnuts, Gorgonzola cheese, & a champagne vinaigrette.*

- or -

## **Wild Mushroom Bisque**

- or -

## **Roasted Chicken & Corn Chowder**

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## **Mushroom Brie Risotto Cakes**

*Mushroom duxelle, double cream brie, asparagus, with a balsamic reduction, & herb béchamel.*

## **Parsley Seared Halibut**

*Fresh halibut filets in a shrimp & asparagus fricassee.*

## **Seafood Pilaf**

*Oven roasted shrimp & scallops, citrus butter sauce & wild rice pilaf.*

## **Achiote Chicken & Shrimp**

*Grilled airline chicken breast topped with a shrimp skewer, lime cilantro butter, pineapple salsa & jasmine rice.*

## **Steak Au Poivre**

*Seared beef coulottes with a green peppercorn demi glaze.*

## **Prime Rib**

*Au jus & horseradish sour cream.*

## **Lamb Carving Station**

*Rosemary Garlic Leg of Lamb stuffed with apples & fig. with warm port wine peppercorn demi glaze & bleu cheese remoulade.*

## **Four Cheese Truffle Potato Ragout**

## **Mixed Seasonal Vegetables**

## **Warm Ciabatta Rolls & Butter**

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## **Cake Cutting Service**

## **Coffee Service**