



Silver Dinner Buffet

\$34.00++ per person

(Plated 1st 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.

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**

Cake Cutting Service

Coffee Service

Gold Dinner Buffet
\$38.00++ per person (2 entrées)
\$42.00++ per person (3 entrées)
(Plated 1st 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.

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

Cake Cutting Service

Coffee Service



Platinum Dinner Buffet

\$40.00++ per person (2 entrées)

\$44.00++ per person (3 entrées)

(Plated 1st 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

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

Cake Cutting Service

Coffee Service



All food & beverage purchases are subject to 20% service charge & 7.9% sales tax.