



Dinner Buffets

(20 Person Minimum)

Menu #1

House Bread Selection

Choice of Salad

Vegetarian Entrée

Price per person @ \$13.95

Menu #2

House Bread Selection

Choice of Salad

Rice or Potato Selection

Chicken or Pork Entrée

Price per person @ \$16.50

Fish and Beef at Market Price

Add a Grilled Vegetable Platter @ \$1.50 per person

Add a Vegetarian Entrée @ \$1.50 per person

Assorted Cookies, Lemon Bars, and Brownies (choose 2) @ \$2.00 per person

Desserts: others available starting @ \$2.95 per person

Full Service available with \$400 minimum.... Please add 18% gratuity and tax



Salads

Caesar Salad of romaine hearts, croutons, red onions, parmesan, and caesar dressing

Spinach Salad with sliced toasted almonds, croutons, dried cranberries, apples, & honey/dijon/dill vinaigrette

Mixed Greens Salad with shredded carrots, julienned beets, croutons, red cabbage, kidney beans, and creamy fresh herb dressing

Asian Salad with mixed greens, cashews, mandarin oranges, fried Asian noodles, green onions, bell peppers, water chestnuts and sesame/soy/ginger dressing

Greek Spinach Salad with a balsamic vinaigrette garnished with pine nuts, kalamata olives, red onion and feta Cheese

Mixed Greens with a poppy seed/lime vinaigrette garnished with mangos, grape tomatoes, black olives, and toasted pumpkin seeds

Side Dishes

Mashed Potatoes, russet potatoes, butter, cream

Potatoes Au Gratin

Roasted Potato Medley, with thyme and rosemary

Creamy Polenta with Parmesan

Couscous Pilaf

Rice Pilaf, white, brown and wild rice with dried cranberries, pumpkin seeds and green onions

Jasmine Rice with peas, carrots, onions, turmeric and ginger

Vegetarian and Pasta Dishes

Butternut Squash Lasagna
with roasted garlic, parmesan cream sauce

Seasonal Vegetable Tart



Wild Mushroom and Spinach Cannelloni
with roasted tomato sauce, garnished Pine Nuts and Parmesan

House Made Fresh Mushroom Lasagna
fresh lasagna noodles layered with ricotta, parmesan, mozzarella cheese,
served with a mushroom cream sauce

Stir-fried Sesame Ginger Marinated Tofu
with Asian vegetables over chow mien noodles

Vegetarian Moussaka
with potatoes and eggplant layered with a bechamel sauce and cheese

Tofu and Vegetables
in a coconut curry sauce (mild)

Chicken Entrees

Mediterranean Chicken
grilled marinated chicken breast with fresh diced tomatoes, basil
and a drizzle of balsamic reduction

Chicken Breast Roulade
stuffed chicken breast with goat cheese, roasted butternut squash,
caramelized onions, finished with a sauce a la poulette

Rosemary Chicken Breast
seared chicken breast with rosemary & lemon white wine sauce

Seared Chicken Breast
with roasted fennel & tomato veloute sauce

Chicken Jerusalem
lightly breaded boneless chicken breast garnished
with artichokes and black olives topped with a white wine cream sauce

Chicken Frangelico
a boneless chicken breast breaded with hazelnuts and lightly fried, finished
in the oven with caramelized leeks, mushrooms, & a frangelico(hazelnut) liqueur sauce



Pork Entrées

Pork Saltimbocca

breaded pork cutlets with prosciutto and provolone cheese with a mushroom marsala sauce

Stuffed Pork Loin

with spinach, ricotta, mushrooms, and pine nuts with a basil cream

Pan Seared Pork Tenderloin Medallions

with a blackberry reduction and caramelized onions

Fish Entrée

(ask for availability)

Grilled Salmon Fillet

with a fresh berry salsa or lemon beurre blanc

Pine Nut and Parmesan Cod

with a basil pesto sauce

Beef Entrée

Grilled Culotte Steak with a Gorgonzola Cream Sauce

Beef Roulade

with julienne vegetables and a bacon cabernet reduction

Beef Sirloin Tender, Seared Sirloin Cutlets

with choice of one: port wine cream sauce, cabernet demi glace reduction, or marchand de vin sauce (red wine reduction with baby pearl onions and bacon)

Grilled Tuscan Style Marinated Steak

Marinated Beef and Vegetable Kabob

(additional choices at Market Price plus carving fee)

Prime Rib Carving Station served with Horseradish and Au Jus

Grilled Tri-tip Carving Station with a Wild Mushroom Demi Glace