



Dinner Buffet

Served Salad — Choose One

All Served with Fresh Baked Breads and Whipped Butter

Asian Salad of Mixed Greens, Baby Corn, Water Chestnuts, Mandarin Oranges, and Rice Noodles with Ginger Soy Vinaigrette

Caesar Salad of Crisp Romaine, Parmesan Cheese, and Baked Croutons with Caesar Dressing

Citrus Salad of Feta Cheese, Mandarin Oranges, and Onions over Baby Greens with a Citrus Cream Dressing

House Salad of Spring Mix and Iceberg with Grape Tomatoes, Cucumbers, Red Onion Rings, and Rice Noodles Served with Your Choice Two Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, French, Ranch, or Italian

Starches — Choose One

Herb Roasted Red Skin Potatoes

White and Wild Rice with Sun-dried Cherries, Almonds, and Green Onions

Boursin Mashed Potatoes

Caramelized Onion Mashed Potatoes

Vegetables — Choose One

Miniature Carrots and Green Beans

Asparagus with Roasted Tomatoes (Seasonal)

Sugar Snap Peas with Red and Yellow Peppers

Oven Roasted Zucchini, Yellow Squash, Tomatoes, and Peppers

Chef Choice Garden Blend

Prices Include Full China Service, Stainless Flatware, Water Service with Fresh Lemon, Glassware, White Linen Table Covers, Linen Napkins, and Coffee Station of Columbian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar.

Entrées — Choose Up to Two

Poultry

Scaloppini of Turkey Breaded and Served with a Rich Marsala Wine Sauce

Boneless Oven-Roasted Chicken Breast Served with Dijon, Piccata, Champagne or Wild Mushroom Sauce

Boneless Oven-Roasted Chicken Breast Stuffed with Mascarpone Cheese and Spinach, Topped with Roasted Garlic Pan Sauce

Breast of Chicken Stuffed with Pineapple and Rice Served with Teriyaki Glaze

Breast of Chicken Stuffed with Breading, Served with Sun-Dried Tomato Garlic Sauce

Beef and Pork

Beef Medallions with Peppercorn Rosemary Sauce, Red Wine Reduction, or Madeira Sauce

Roasted Pork Loin with Sesame Ginger or Whole Grain Mustard Sauce

Seafood

Jumbo Sea Scallops Wrapped in Bacon with Vanilla Chile Butter and Balsamic Glaze

Atlantic Farm Raised Salmon Topped with Dill White Wine Sauce or Lime Hollandaise

Vegetarian

Portabella Mushroom Stacker Filled with Sautéed Vegetables Served with a Teriyaki Sauce

Vegetable Lasagna

Prices do not include 20% service staff fee and applicable state sales tax.