

DINNER BUFFETS

TRADITIONAL BUFFET

MINIMUM OF 35 GUESTS

\$32¹/₂ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE THREE (3)
- Pickled Vegetable Tray
- Roasted Vegetables
- Mashed Potato
- Main Entrée CHOOSE ONE (1)
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

CLASSIC BUFFET

MINIMUM OF 35 GUESTS

\$35³/₄ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE FOUR (4)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch CHOOSE ONE (1)
- Main Entrée CHOOSE TWO (2)
- Seasonal Fresh Fruit
- Assorted Desserts and Squares
- Coffee and Tea

PRIME BUFFET

MINIMUM OF 50 GUESTS

\$39³/₄ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE FIVE (5)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch CHOOSE ONE (1)
- Pasta Entrée CHOOSE ONE (1)
- Main Entrée CHOOSE TWO (2)
- Seasonal Fresh Fruit
- Signature Desserts and Squares
- Coffee and Tea

CHICKEN ENTRÉE

Chicken Parmigiana • red sauce, provolone, asiago, panko

Marsala Chicken • marsala wine and cream, rice flour

Teriyaki Chicken • teriyaki glaze

BBQ Chicken • grilled, inhouse bbq sauce

Chicken with Mushroom Sauce • cream, portabello, rice flour

Chicken with Lemon Pan Sauce • lemon, cream, rice flour

Citrus Chicken • red sauce, orange, gremolata, basil, rice flour

Tandoori Chicken • tandoori spice, lemon, garlic

Butter Chicken • butter, cream, spices, garlic

BEEF ENTRÉE

Lasagna • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano

Roast Beef • with demi glaze (carved for groups >50)

Prime Rib • with demi glaze +\$7³/₄

PASTA ENTRÉES (V)

Penne Alfredo • white sauce, white wine, shallots, garlic, basil, grana padano

Penne Arrabiata • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano

Penne Primavera • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano

Penne Rose • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano

Penne Pesto Cream • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

SEAFOOD ENTRÉE

Teriyaki Salmon • soya sauce, onion, pineapple, brown sugar

Salmon with Lemon Pan Sauce • cream, wine, gremolata

Maple Dijon Glazed Salmon • maple syrup, dijon, mayo

PORK ENTRÉE

Bacon Wrapped Pork Loin • with bacon jam or mushroom sauce

Slow Roasted Ham • with honey mustard glaze

SALAD

- Panzanella
- Italian Table
- BLTE
- Caprese
- Caesar
- Country Potato
- Waldorf
- Sweet Spinach

- Asian Noodle
- Macaroni
- Greek Pasta

STARCHES

- Herb Roasted Potatoes
- Mashed Potato
- Wild Rice
- Jasmine Rice