

# DINNER BUFFETS

## TRADITIONAL BUFFET

MINIMUM 35 PEOPLE  
\$30 PER PERSON

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

## CLASSIC BUFFET

MINIMUM 35 PEOPLE  
\$33 PER PERSON

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

## PRIME BUFFET

MINIMUM 50 PEOPLE  
\$38 PER PERSON

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 5)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Pasta Entrée (CHOOSE 1)
- Main Entrée (CHOOSE 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 +\$7

### 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
- Greek Pasta
- Sweet Spinach
- Caprese
- Country Potato
- Asian Noodle
- BLTE

- Caesar
- Waldorf
- Macaroni

### STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Wild Rice
- Jasmine Rice