



DINNER BUFFET MENU

BUFFET 1

- Pita Bread and Hummus
- Tossed Mixed Greens: Cucumbers, Grape Tomatoes, Croutons Tossed in Vinaigrette Dressing
- Pasta Salad Primavera, Roasted Peppers, Artichokes, Tossed in Balsamic Dressing
- Basmati Rice Pilaf, Vegetable Brunoise
- Roasted Vegetable Medley
- Rotisserie Chicken Drizzled with Garlic Sauce

\$30

BUFFET 2

- Baked Artisan Rolls and Butter
- Tossed Caesar with House Made Croutons, Parmesan Cheese and Tangy Caesar Dressing
- Roasted Vegetable Manicotti Rolls
- Baby Haricot Vert - Caramelized Shallots and Brown Butter
- Grilled Chicken Breast - Pesto Sun-Dried Tomato Cream Sauce

\$35

BUFFET 3

- Fresh Baked Focaccia Bread
- Caesar Salad – Tossed with House Made Croutons and Parmesan Cheese
- Angel Hair – Tossed with Garlic Cream Sauce
- Roasted Vegetables – Eggplant, Zucchini, Roasted Peppers
- Quinoa Salad – Broccoli, Tomato, Cranberries and Almonds
- Pesto Rolled Stuffed Chicken Breast

\$37



DINNER BUFFET MENU

BUFFET 4

- Fresh Baked Artisan Rolls and Butter
- Mixed Baby Greens Salad- Grape Tomato, English Cucumber, Roasted Almonds, Herb Vinaigrette Dressing, Bleu Cheese Crumbles
- Sliced Seasonal Fruit, Served with Honey Yogurt Dip
- Anna Potatoes - Russet Potatoes Baked with Butter and Chicken Broth
- Grilled Vegetables
- Breaded Chicken Cutlets, Topped with Sherry Wine Butter, Artichokes and Mushrooms
- Carved Dry Rubbed Beef Sirloin

\$42

DESSERTS - ADD \$7 - COFFEE SERVICE INCLUDED

- Champagne Chocolate Mousse Flutes
- Almond Cake with Strawberry Compote
- Tiramisu Drizzled with Mocha Sauce
- Flourless Chocolate Cake Laced with Raspberry Coulis

BUFFET INCLUDES

China Plates, Silverware, Napkins, Water and Wine Glasses
Cake Plates and Dessert Forks if Needed

18% GRATUITY AND 8.25% SALES TAX WILL BE APPLIED