Dinner Buffet Menu
All buffets are served with rolls

Buffet I

House
Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

Caesar
Creamy Caesar dressing with garlic croutons, and shaved parmesan

Entree:

Pan Seared Boneless Chicken Breast
Choice of Sauce:
Piccata: lemon caper shallots and white wine butter
Marsala: Mushroom, Shallot and Cream

Pasta Primavera
Seasonal vegetables medley tossed with marinara over penne

Herb Roasted Red Potato
And
Green Beans with Toasted Almonds

Fruit Cobbler
Chef’s choice

$44 per person
(Tax and gratuity not included)
Buffet II
All buffets are served with rolls

Strawberry Spinach
Baby spinach, candied pecans, goat cheese, strawberries, shaved red onion
With poppy seed dressing

Caprese
Tomato, basil, fresh mozzarella with extra virgin olive oil and balsamic glaze

Choice of two entrée:

Pesto Crusted Salmon
Basil pesto crusted pan seared salmon with balsamic glaze

Apple Smoked Pork Loin
Honey mustard glaze with apple chutney

Sausage & Penne
Italian sausage, roasted red peppers and caramelized onions tossed in a spicy marinara served over penne

Garlic Whipped Potatoes
and
Seasonal Vegetable Medley

Strawberry Short Cake
Vanilla cake topped with mascarpone cheese and Grand Marnier strawberries

$61 per person
(Tax and gratuity not included)
Build Your Own Buffet:
All buffets are served with rolls

Choice of Two Salad’s:

House
Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

Caesar
Creamy Caesar dressing with garlic croutons, and shaved parmesan

Strawberry Spinach
Baby spinach, candied pecans, goat cheese, strawberries, shaved red onion
With poppy seed dressing

Caprese
Tomato, basil, fresh mozzarella with extra virgin olive oil and balsamic glaze

Tomato Cucumber
Roma tomatoes, cucumber shaved red onion with oregano in a red wine vinaigrette

Marinated Vegetable Platter
Char grilled seasonal vegetables marinated in balsamic vinaigrette

Asian Cashew
Romaine lettuce, green cabbage, shaved carrots, cilantro, toasted cashews, crispy low mein noodles with sweet chili vinaigrette

Choice of Two Entrée

Pan Seared Boneless Chicken Breast
Choice of Sauce:
Piccata: lemon caper shallots and white wine butter
Marsala: Mushroom, Shallot and Cream

Pesto Crusted Salmon
Basil pesto crusted pan seared salmon with balsamic glaze

Apple Smoked Pork Loin
Honey mustard glaze with apple chutney
**Flat Iron Steak**  
Wild mushroom demi glaze  
*(add $10 per person)*

**Pasta Primavera**  
Seasonal vegetables medley tossed with marinara over cheese tortellini

**Sausage & Penne**  
Italian sausage, roasted red peppers and caramelized onions tossed in a spicy marinara served over penne

**Eggplant Parmesan Lasagna**  
Breaded eggplant layered with cheese and fresh herbs with roasted red pepper and tomato sauce

**Sides**  
*(Choice of one vegetable and one side dish)*

<table>
<thead>
<tr>
<th>Herb roasted red potato</th>
<th>Squash medley</th>
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<tbody>
<tr>
<td>Whipped potatoes, garlic, butter, cheddar</td>
<td>Green beans with toasted almonds</td>
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<tr>
<td>Potato Au Gratin</td>
<td>Baby vegetable (add $2)</td>
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<tr>
<td>Baked potato (loaded add $2)</td>
<td>Asparagus</td>
</tr>
<tr>
<td>Four cheese Mac and cheese</td>
<td>Seasonal medley</td>
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<tr>
<td>Jasmine rice</td>
<td>Broccoli</td>
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**Choice of Two Desserts:**

**Fruit Cobbler**  
Chef’s choice

**Strawberry Short Cake**  
Vanilla cake topped with mascarpone cheese and Grand Marnier strawberries

**Caramelized Apple Bread Pudding**  
With caramel sauce

**Carrot Cake**  
Vanilla bean whipped cream cheese

**Ultimate Chocolate Cake**  
With fresh berries

**$66 per person**  
*(Tax and gratuity not included)*