

MENU

dinner buffet

Dinner Buffet

Prices subject to current applicable gratuity and tax and are based per person. Minimum of 50 guests.

WITH CHOICE OF 2 CHEF'S ENTREE SELECTIONS: \$32.50

WITH CHOICE OF 1 CHEF'S ENTREE & 1 STANDARD CARVED SELECTION: \$34.50

WITH CHOICE OF 1 CHEF'S ENTREE & 1 PREMIERE CARVED SELECTION: \$36.50

WITH CHOICE OF 1 STANDARD & 1 PREMIERE CARVED SELECTION: \$38.50

WITHOUT DESSERT SELECTIONS: \$2.50 PER PERSON DEDUCTION

CHEF'S ENTRÉE SELECTIONS

(Served in Chaffing Dishes)

Sliced Tri Tip with Mushroom Demi-Glace

Grilled Salmon with Fruit Salsa Add \$2 per person

Mushroom Smothered Chicken with Caramelized Onions

Chicken Breast Florentine with Pecorino Romano and Sun-Dried Tomatoes

Rosemary Lemon Chicken Breast with Pancetta and White Wine Cream Sauce

Pasta Quattro Formaggio with Prosciutto and Chicken*

Lasagna Bolognese with Three Cheeses*

Roasted Vegetable Ravioli*

STANDARD CARVED SELECTIONS

Roast Steamship Leg of Pork with Hoisin Cherry Sauce

Whole Roasted Herb Rubbed Turkey with Shiitake Mushroom Sauce

Steamship Round of Beef with Au Jus and Horseradish Cream

PREMIERE CARVED SELECTIONS

Prime Rib of Beef with Garlic Au Jus and Creamed Horseradish

Garlic Rubbed New York Strip with Burgundy Sauce and Creamed Horseradish

*Available as Vegetarian Selection

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SALADS (Choice of Three)

TOSSED MIXED GREENS - Assorted Dressing

SPINACH LEAF - Feta, Bacon, Grape Tomato, Almonds

CAESAR SALAD - Pecorino Romano, Croutons, Capers

FRESH SEASONAL FRUIT SALAD

ORIENTAL CHICKEN - Peanut Dressing

TRI COLORED TORTELLINI - Basil Pesto

BABY RED POTATO SALAD

WILD RICE SALAD - Mandarins, Pineapple, Raisins

CASHEW CHICKEN BOW-TIE - Curry Vinaigrette

MARINATED CUCUMBER - Smoked Salmon

MARINATED SOUTHWESTERN BLACK BEAN SALAD

GREEK STYLE TOMATO - Yellow Bell Pepper, Kalamata Olives, Red Onion, Feta Cheese

STARCH (Choice of One)

Garlic Mashed Herb Potatoes

Au Gratin Potatoes

Thyme Roasted Baby Red Potatoes

Steamed Confetti Rice with Red Peppers and Chives

California Wild Rice Blend with Toasted Pecans

Pilaf Rice with Mushrooms, Herbs and Snow Peas

Herbed Baby Baked Potato

ACCOMPANIMENTS

Seasonal Steamed Vegetables

Dinner Rolls and Butter

DESSERTS (Choice of Four)

Apple Pie

Turtle Brownies

Chocolate Turtle Cake

Black Forest Cake

Carrot Cake

Irish Cream Cheesecake

Chocolate Mousse

New York Cheesecake

Lemon White Cake

FRESHLY BREWED COFFEE AND ARRAY OF FRAGRANT TEAS INCLUDED WITH ALL SELECTIONS