

MENU

dinner buffet

Dinner Buffet

Prices subject to current applicable gratuity and tax
Minimum of 75 Guests

CHEF'S ENTRÉE SELECTIONS

(Served in Chaffing Dishes)

Grilled Plank Salmon with Fruit Salsa

Grilled Mahi Mahi

Mushroom Smothered Chicken with Caramelized Onions

Chicken Breast Au Poivre with Cognac Cream Sauce

Chicken Breast Florentine with Pecorino Romano and Sun-Dried Tomatoes

Rosemary Lemon Chicken Breast with Pancetta and Roquefort Cream

Pasta Quattro Formaggio with Prosciutto and Chicken

Tortellini with Meat Filling and an Aromatic Tomato Herb Sauce

Lasagna Bolognese with Grilled Vegetables and Three Cheeses

Penne al Arrabbiata with Spicy Italian Sausage and Tomato Basil Sauce

Sliced Tri Tip with Mushroom Demi Glace

Flank Steak atop Tea Leaves

CARVED ITEMS

Pineapple Maple Glazed Ham with Pommery Mustard

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 ITEMS

Prime Rib of Beef with Garlic Au Jus and Creamed Horseradish

Garlic Rubbed New York Strip with Burgundy Sauce and Horseradish Cream

Beef Wellington, Duxelles and Madeira Reduction

Roast Leg of Lamb with Thyme Jus and Mint Jelly

Baked Halibut with Pink Peppercorn Sauvignon

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SALADS (Choice of Five)

- 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
- PASTA - Prawns, Snow Peas, Pine Nuts, Lemon-Mint
- TRI COLORED TORTELLINI - Basil Pesto
- BABY RED POTATO SALAD
- WILD RICE SALAD - Mandarins, Pineapple, Raisins
- CASHEW CHICKEN BOW-TIE - Curry Vinaigrette
- ISRAELI COUS COUS SALAD - "Tabbouleh Style"
- 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
- Orecchiette with Fresh Herb Beurre Blanc & Shaved Parmesan
- 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 Broiled and Steamed Vegetables
- Dinner Rolls and Butter

DESSERTS (Choice of Four)

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| Apple Pie | Turtle Brownies |
| Black Forest Cake | Carrot Cake |
| Chocolate Mousse | New York Cheesecake |
| Irish Cream Cheesecake | Chocolate Turtle Cake |
| Lemon White Cake | Fruit Tart |

- WITH CHOICE OF 2 CHAFFING DISH ENTRÉES 32.50
- WITH CHOICE OF 1 CHAFFING DISH ENTRÉE AND ONE STANDARD CARVED 34.50
- WITH CHOICE OF 1 CHAFFING DISH ENTRÉE AND 1 PREMIERE CARVED ITEM 36.50
- WITH CHOICE OF 1 STANDARD ITEM AND 1 PREMIERE CARVED ITEM 38.50
- FRESHLY BREWED COFFEE AND ARRAY OF FRAGRANT TEAS INCLUDED WITH ALL SELECTIONS