

THEME DINNER BUFFETS

Minimum 50 Guests – Additional Charges Apply if Under Minimum

TASTE OF ITALY

\$19.99

Antipasto Salad (iceberg lettuce with fresh vegetables, julienne-sliced salami and ham, pepperoni, cheeses and roasted peppers); Italian Pasta Salad; Baked Lasagna; Italian Roasted Chicken; Eggplant Parmigiana; Oven Roasted Red Skin Potatoes; Baked Ziti; Fresh Vegetables; Rolls and Butter; Dessert Selection; Coffee, Decaf and Herbal Tea

THE NORTH-EASTERN

\$22.99

Garden Trio Salad with Ranch and Italian; Home Style Mustard Potato Salad OR Pasta Salad with Vegetables; Roasted New Potatoes, Choice of Rice Pilaf OR Pasta; Seasonal Fresh Vegetables; Dessert Selection; Rolls and Butter, Coffee, Decaf and Herbal Tea

Choice of Two Entrees: Country Fried Chicken; Roasted Chicken; Roast Sirloin of Beef, Au Jus; Beef Stew; Baked Honey Roasted Ham with Apricot-Raisin Glaze; Baked Ocean Cod Filets with Lemon Crumb Topping; Vermicelli with Italian Sauce and Marinara Sauce; London Broil; Grilled Salmon Filet with Beurre Blanc; Chicken Parmigiana; Chicken Marsala with mushrooms and sweet wine demi-glace; Chicken and Biscuits; Beef Burgundy

GRAND DINNER BUFFET \$25.99

Minimum 50 Guests – Additional Charges Apply if Under Minimum

- Soup Du Jour
- Fresh Garden Salad OR Traditional Caesar Salad
- Tomato-Cucumber Salad with Vidalia Onion and Vinaigrette Dressing
- Italian Pasta Salad
- Chef's Selection of Starch/Potato
- Seasonal Fresh Vegetable
- Baked Ziti
- Rolls and Butter
- Dessert Selection (See Below for Options)
- Freshly Brewed Coffee, Decaf and Herbal Tea
- AND YOUR 3 ENTRÉE SELECTIONS:

PLEASE CHOOSE ONE ENTRÉE FROM EACH CATEGORY:

Selection One:

Roast Baron of Beef with Au Jus, Traditional London Broil with Bordelaise Sauce; Honey Glazed Ham with Pineapple Raisin Sauce; Char grilled Loin of Boneless Pork with Peppercorn demiglace; Seared Pork Tenderloin with Pan Jus; Beef Burgundy

Selection Two:

Grilled Boneless Breast of Chicken Teriyaki; Baked Boneless Breast of Chicken Parmesan; Grilled Boneless Breast of Chicken "Marsala"; Stuffed Chicken Breast "Cayuga"; Chicken Cacciatore; Italian Baked Chicken

Selection Three:

Oriental Shrimp Stir Fry; Baked Butter Crumb Haddock; Grilled Salmon Filet with beurre blanc; Baked Stuffed Sole; Mahi Mahi Island Style with Lemon Butter

SUBSTITUTE

PRIME RIB

For Any Entrée
For Only
\$3.99 per person

BUFFET DESSERT SELECTIONS

Your Complimentary Plated Dessert
*Cheesecake, Key Lime Torte,
Chocolate and Peanut Butter Mousse, or Carrot Cake*

OR

Chef Designed Dessert Mirror
Individual Pastries and Sweets Served on Your Buffet Station
For Only
\$2.50 per person

*Prices Subject to Change without Notice. All Food and Beverage Items are
Subject to a 19% Service Charge and Applicable Sales Tax.*