

Buffet Dinners

Option 1: \$29 per person (Homemade Bread is include with all dinners)				
Choose 1 beef or pork entree <ul style="list-style-type: none"> New York Strip - slow roasted to medium rare and sliced thin Slow Roasted Locally Raised Prime Rib , either pre sliced or carved at buffet line (chef charge additional) Pork Loin with Walnut, Blue Cheese and Date Stuffing 	Choose 1 chicken entree <ul style="list-style-type: none"> Roasted Chicken Breast with Apple Berry Salsa Herbed - boneless breast marinated in dilled pesto and grilled Greek Chicken with spinach, olive, tomatoes and feta cheese Citrus Roasted Rosemary Chicken 	Choose 1 fish entree <ul style="list-style-type: none"> Wild Salmon - baked in a Puff Pastry Crust with Mushrooms and a Sherry Cream Sauce Grilled Wild Alaskan Sockeye Salmon Tilapia Piccata - with white wine, lemon and capers 	Choose 2 side dishes <ul style="list-style-type: none"> Rice Pilaf Seasonal Vegetables Roasted Red Potatoes Garlic Mashers Roasted Sweet Potatoes Seasonal Vegetables 	Choose 1 salad <ul style="list-style-type: none"> Fresh Spring Mix Salad with accompaniments Mediterranean Pasta Salad Harvest Salad with mixed greens, apples and craisins tossed in raspberry/ champagne vinaigrette Caprese - tomatoes, mozzarella and basil; drizzled with olive oil an balsamic vinegar Caesar Coleslaw Greek Salad
Option 2: \$25 (Homemade Bread is include with all dinners)				
Choose 1 beef or pork entree <ul style="list-style-type: none"> Flank Steak Stuffed with Sun-Dried Tomatoes and Spinach Roast Sirloin of Beef with a Forest Mushroom Ragout Braised Short Ribs Barbecued Braised Beef Brisket with Sweet Baby Ray's Barbecue Sauce Fennel Crusted Pork Loin with Braised Onions 	Choose 1 chicken entree <ul style="list-style-type: none"> Chicken Fricassee – Boneless Chicken breast slowly cooked with wild mushrooms in a cream sauce. Chicken Jerusalem – Chicken breast topped with artichoke hearts and Hollandaise Sauce. Citrus Roasted Rosemary Chicken 	Choose 1 vegetarian entree <ul style="list-style-type: none"> Portabella Wellington filled with cheese, roasted red peppers, and spinach wrapped inside puff pastry and baked till crisp and golden. Honey, Soy and Ginger Glazed Asian Vegetables with Toasted Sesame Seeds Eggplant Parmesan 	Choose 2 side dishes <ul style="list-style-type: none"> Rice Pilaf Seasonal Vegetables Roasted Red Potatoes Garlic Mashers Roasted Sweet Potatoes Seasonal Vegetables 	Choose 1 salad <ul style="list-style-type: none"> Fresh Spring Mix Salad with accompaniments Mediterranean Pasta Salad Harvest Salad with mixed greens, apples and craisins tossed in raspberry/ champagne vinaigrette Caprese - tomatoes, mozzarella and basil; drizzled with olive oil an balsamic vinegar Caesar Coleslaw Greek Salad

Option 3: \$22 (Homemade Bread is include with all dinners)

Choose 1 beef or chicken entree

- Flank Steak Stuffed with Sun-Dried Tomatoes and Spinach
- Barbecued Braised Beef Brisket with Sweet Baby Ray's Barbecue Sauce
- Herbed - boneless breast marinated in dilled pesto and grilled
- Citrus Roasted Rosemary Chicken
- Chicken Fricassee – Boneless Chicken breast slowly cooked with wild mushrooms in a cream sauce.

Choose 1 vegetarian entree

- Portabella Wellington filled with cheese, roasted red peppers, and spinach wrapped inside puff pastry and baked till crisp and golden.
- Honey, Soy and Ginger Glazed Asian Vegetables with Toasted Sesame Seeds
- Eggplant Parmesan

Choose 2 side dishes

- Rice Pilaf
- Seasonal Vegetables
- Roasted Red Potatoes
- Garlic Mashers
- Roasted Sweet Potatoes
- Seasonal Vegetables

Choose 1 salad

- Fresh Spring Mix Salad with accompaniments
- Mediterranean Pasta Salad
- Harvest Salad with mixed greens, apples and craisins tossed in raspberry/ champagne vinaigrette
- Caprese - tomatoes, mozzarella and basil; drizzled with olive oil an balsamic vinegar
- Caesar
- Coleslaw
- Greek Salad

Prices Do Not Include State Sales Tax And Server Charges