

Dinner Buffet Entrée Selection

Selections are priced per guest & do not reflect tax & tip.

All meals include coffee, tea, iced tea, and fountain soda.

All entrées include a salad, a starch, a vegetable, and a dinner roll.

2 Entrées for \$29 per person

3 Entrées for \$32 per person

Entrées

Seared Chicken Breast w/ Basil Butter Sauce, Artichokes & Sun-Dried Tomatoes

Gnocchi w/ Braised Beef & Marsala Mushroom Sauce

Roasted Pork Loin w/ Apple Cranberry Chutney & Honey Apple Brandy Sauce

Crab Stuffed Sole w/ Lobster Cream Sauce

Seared Salmon w/ Fresh Tomatoes, Basil, Artichokes, Oranges, Kalamata Olives

Marinated Flank Steak w/ Red Wine Butter Sauce

Chicken Marsala

Chicken w/ Asiago Cream Sauce

Salmon w/ Shrimp Scampi Sauce

Shaved Beef w/ Au Jus

Penne Pasta w/ Shaved Beef Alfredo Sauce

Cheese Tortellini w/ Seafood Cream Sauce

Cheese Tortellini w/ Marinara Sauce

Chef Carved Prime Rib

Add \$2/person

Chef Carved Beef Tenderloin

Add \$5/person

Salad

Mixed Green House Salad

Caesar Salad

Roasted Beet & Goat

Cheese Salad

Italian Caprese Salad

Greek Salad

Starch

Whipped Potatoes

Roasted Red Potatoes w/
Garlic & Herbs

Cous Cous w/ Roasted
Peppers & Basil

Roasted Sweet Potato

Au Gratin Potatoes

Penne Pasta w/ Marinara

Vegetable

Roasted Mixed Vegetable

Grilled Mixed Vegetable

Brussels w/ Bacon &

Brown Sugar Butter

Roasted Gourmet Baby

Carrots

Roasted Cauliflower &

Broccoli

Green Beans w/ Almonds

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*