



Grande Dinner Buffet

(Minimum 40 people)

Soup du Jour

Choice of One:

Garden Salad, Mixed Field Greens, Caesar Salad, Antipasto Salad,
or Spinach Salad with Strawberries and Pecans

Fresh Baked Rolls and Butter

Choice of One:

Green Beans Almondine
Maple Glazed Carrots
Sautéed Summer Squash and Zucchini
Butternut Squash
Seasonal Vegetable Medley

Choice of One:

Wild Rice Pilaf
Oven Roasted Potatoes
Garlic Roasted Whipped Potatoes
Rosemary Red Bliss Potatoes
Potatoes Au Gratin

Choice of Three of our Selected Specialties:

Broiled Tilapia with Lemon Crumb Topping
Grilled Salmon with an Orange Ginger Glaze
Chicken Marsala with Assorted Wild Mushrooms
Grilled Basil Chicken with Fresh Mozzarella, Sliced Tomatoes, and Pesto
Sliced Roast Sirloin of Beef with a Wild Mushroom Port Wine Sauce
Marinated Flank Steak Stuffed with Spinach, Feta Cheese, and Roasted Red Peppers
Roast Pork Tenderloin Stuffed with Wild Mushrooms and Apples with a Brandy Demi Glace
Roasted Hot House Tomatoes stuffed with Israeli Couscous, Wild Mushrooms, and Pine Nuts
Meat or Vegetarian Lasagna
Penne Pasta Marinara with Meatballs or Sausage

Choice of One:

Chocolate Mousse, Apple Crisp, Bread Pudding, Peach Cobbler,
Or Chef's Dessert Display

\$34.95 per person

12.5% service fee and a 5.5% miscellaneous administrative charge (total of 18%) will be added to all menu prices. A 5% state sales tax will be added to all taxable items.

Menu items and prices subject to change with 90 days notice to confirmed functions.