

BUFFET DINNER



\$35 per person

Additional Carved Entrée \$4 per person

Additional Entrée \$3 per person

Minimum of 40 confirmed guests

All buffets include one served salad, two vegetable, one starch, rolls and butter, coffee, and iced tea. You may also choose three desserts for a mini dessert buffet or one served dessert.

See accompaniments page for selections.

Carved Entrees (Choose one)

Slow Roasted Strip Loin - Bordelaise, Horseradish, and Horseradish Sauce

Roasted Turkey Breast - Pan Gravy and Cranberry Aioli

Bourbon glazed Ham - Spicy Mustard and Dijon Aioli

Roasted Pork Loin - Pan Gravy and Dijon aioli

Marinated Flank Steak - Chimichurri and Caramelized Red Onion

Entrees (Choose Two)

Boneless Chicken Breast with your choice of topping

- White Wine & Herb Topping
- Garlic Mushroom Cream Sauce
- Herb marinated Tomato and mozzarella
- Mediterranean olive medley
- Asian Cashew Sauce

Pasta Alfredo - With Chicken and Broccoli

Pasta Marinara - With Fresh Basil, Mozzarella, Ricotta, and Parmesan Cheeses

Pasta Primavera - Fresh Seasonal Vegetables in a Creamy Alfredo Sauce

Baked Salmon with your choice of topping

- Basil Pesto Cream Sauce
- Garlic Herb Butter
- Chili Lime Glaze

Baked Cod with your choice of topping

- Lemon Parsley Sauce
- White Wine Garlic Sauce

Prices do not reflect 20% Gratuity Charge and 6% Sales Tax