Dinner Grand Buffet Menu
A Minimum of 50 Guests Must Be Guaranteed

Four Salad Courses, Two Main Courses  $32.95
Five Salad Courses, Three Main Courses  $36.95
Six Salad Courses, Four Main Courses  $39.95

Salad Courses:
- Seasonal Fresh Fruit Display
- Garden Greens, Assorted Dressings
- Classic Caesar Salad
- Greek Salad
- Tomato Cucumber Salad
- Tomato Mozzarella Salad
- Grilled Vegetable Salad
- Mixed Pasta Salad
- Red Spanish Potato Salad
- Oriental Cashew Chicken Salad
- Seafood Salad
- Chicken, Green Apple & Walnut Salad
- Antipasto Display
- Marinated Calamari Salad

Main Course Selections:

POULTRY
- Chicken Parmesan
- Chicken Piccata
- Chicken Francaise
- Chicken Marsala

MEAT
- Beef Bourgignonne
- Lamb Shank
- Roast Pork Loin with Mojo Pepper Steak

PASTA
- Penne Pasta and Italian Sausage
- Tri Colored Tortellini, Alfredo sauce
- Seafood Pasta, Cioppino Sauce
- Grilled Chicken Fettuccine Alfredo
- Pasta Primavera, Garlic Sauce

SEAFOOD
- Tilapia Francaise
- Mahi-Mahi Scampi
- Seafood Newberg
- Aviation Salmon Filet
- Paella Valenciana

Accompaniments: (Select One)
- Rice Pilaf, Garlic Mashed Potatoes, Oven Roasted Potatoes

All Buffet Meals are served with Our Chef's Choice of Seasonal Vegetables
- Warmed Rolls with Butter, Freshly Brewed Coffee and Tea

Dessert Display
An Extraordinary Display of Assorted Layered Cakes, Chocolate Mousse and Petit Fours
- Freshly Brewed Coffee and Hot Tea

Prices Subject to 20% Taxable Service Charge 8% Sales Tax
Additional Menu Considerations

To Compliment Your Buffet:

Ice Carving
Your Choice of a Variety of Designs
$300 per Block

Carved Meat Station
Chef Fee of $100 Applies – Min 50 Guests
All Carving Stations Include Petit Rolls

- Roast Sirloin of Beef 5.95
- Steamship Round of Beef-Min 200g 5.95
- Roasted Prime Rib of Beef, Au Jus 8.95
- Herb Crusted Tenderloin of Beef 11.95
- Herb Roasted Pork Loin 5.95
- Honey Glazed Country Ham 5.95
- Cuban Style Roast Suckling Pig 5.95
- Sage Rubbed Roasted Turkey Breast 5.95

Displays:

- Deluxe Crudite Display 5.00
- Imported & Domestic Cheese Display 5.00
- Deluxe Antipasto Display 8.95
- Seared Ahi Tuna Display 10.95
- Cold Seafood Extravaganza 15
- Raw Bar Display 11.95
- Blue Sea Sushi Display 11.95
- Assorted Smoked Fish Display 9.95

Action Stations
Chef Fee of $100 Applies

- Oriental Stir Fry 7.95
- Fajita Station 7.95
- Pad Thai Bar – Shrimp & Chicken 9.95
- Pasta Station 7.95

Sweet Ending
Chocolate Fountain Station $5.00 pp. – Min 75 Guests
Strawberries, Bananas, Pineapple Chunks, Lady Fingers and
Marshmallows with Belgium Liquid Chocolate

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