

BUFFET DINNER SAMPLE

(Priced from \$75 per person)

GRAND BUFFET

Oven Roasted Spring Vegetable Salad

Sun Dried Tomato and Pesto Farfalle Salad with Fresh Mozzarella

Chop House Salad with Julienne Carrots, Plum Tomatoes, Cucumbers
and Bermuda Red Onions, Assorted Dressings

Entrées (Choice of 3)

Roasted Beef Sirloin with Wild Mushroom Sauce

Hickory Grilled Chicken Breast with Tropical Fruit Salsa

Pan Seared Salmon with Lemon-Dill Cream Sauce atop

Wilted Spinach

Lemon Pepper Penne with Tomato Ragout

Red Wine and Herb Marinated Flank Steak with Thyme Bordelaise

Tri-color Cheese Tortellini with Julienne Vegetables
and Basil Marinara Sauce

Fresh Seasonal Vegetables and Starches

Freshly Baked Rolls and Butter

Assorted Miniature French Pastries

PLATED DINNER SAMPLE

(Priced from \$65 per person)

Sliced Mushroom Strudel with Feta and Red Pepper Coulis

Spicy Greens with Preserved Lemon and Parmesan, Peppercorn Vinaigrette

Seared Sea Bass on Roasted Asparagus with Saffron Cream and Mashed Potatoes

Individual Fruit Tart