

# ***Dinner Buffet Menu***

*A Minimum Of 50 Guests Must Be Guaranteed  
Not Available Saturdays*

<b><i>Three Salad Selections, Two Main Course Selections</i></b>	<b><i>\$24.95</i></b>
<b><i>Four Salad Selections, Three Main Course Selections</i></b>	<b><i>\$29.95</i></b>

*Display of Fresh Breads with Creamy Butter*

## ***Salad Selections***

*Fresh Fruit Display In Season  
Imported & Domestic Cheese Display  
Seafood Salad  
Mixed Garden Greens and Assorted Dressings  
Mixed Pasta Salad*

*Chicken Walnut Salad  
Greek Salad  
Red Skin Potato Salad  
Asian Chicken Salad*

## ***Main Course Selections***

### ***Poultry***

*Chicken Marsala  
Rosemary Chicken  
Chicken Chardonnay*

### ***Pasta***

*Penne Pasta  
Stuffed Ravioli  
Tri Colored Tortellini*

### ***Meats***

*Roast Pork Loin  
London Broil  
Beef Picadillo*

### ***Seafood***

*Mahi Mahi,  
With Lemon Beurre Blanc Sauce  
Caribbean Salmon*

### **Accompaniments**

*(Select Two)*

*Rice Pilaf  
Congri Rice  
Medley of Fresh Vegetables*

*Garlic Mashed Potatoes  
Herb Butter Pasta  
Green Beans Amandine*

*Au Gratin Potatoes  
Baby Roasted Potatoes*

### **Dessert**

*An Exquisite Display of Assorted Cakes,  
Pastries and Mousse*

*Freshly Brewed Coffee and Tea*

### **Additional Options**

#### ***Carved Meat Station***

*(Price per Person)*

*Roast Beef, Au Jus \$5.50*

*Prime Rib, Au Jus \$7.95*

*Steamship Roast Pork \$4.95*

#### ***Action Pasta Station***

*(Price per Person)*

*Three Pastas \$6.00*

*Penne, Tortellini, Ravioli with  
Choice of Marinara and Alfredo Sauce*

#### ***Seafood Extravaganza***

*(Price per Person)*

*A Variety of Cold Seafood Delicacies  
Smoked Salmon, Peel and Eat Shrimp, Crab Claws  
And Oysters on The Half Shell.*

***\$10.00***

#### ***Ice Carving***

*Your Choice from a Variety of Designs*

***\$200.00 per Block***

***A Chef's Fee of \$75.00 will be applied to each of the above Stations selected  
Prices Subject to 20% Service Charge and 8.0% Sales Tax***