



BUFFET DINNER MENU

Menu subject to change.

Salads *(Pre-select 1)* All Salads accompanied by fresh assorted Breads and Butter

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts with Raspberry Vinaigrette

Classic Caesar crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Entrées *(Pre-select 1)*

Hand-Carved Prime Rib of Beef garlic roasted and served with Au Jus and Horseradish Cream Sauce

Hand-Carved Roasted Sirloin of Beef pepper encrusted and served with a Port Wine Sauce accompanied by Horseradish Cream Sauce

(Upgrade to Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef with Cabernet Demi-Glace accompanied by Horseradish Cream for \$10 per person)

(Pre-select 1)

Chicken Piccata sautéed Chicken tossed in a Chardonnay Lemon Caper Sauce

Boneless Breast of Chicken stuffed with a Wild Rice and Mushrooms topped with Morel Sauce

(Pre-select 1)

Atlantic Fillet of Salmon with a Lemon Butter Dill Sauce

Cajun-Crusted Fillet of Salmon in a Tomatoes and Shallot Shellfish Cream Sauce

Complements *(Pre-select 1)*

Mediterranean Rice Pilaf

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Buffet includes Vegetable Medley Chef's selections of the freshest locally grown seasonal Vegetables

Dessert Station

Gourmet display of assorted Cakes, Mini Pastries and Petit Fours garnished with fresh seasonal Fruits



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