

# Dinner Buffet

## DINNER BUFFET MENU

### BBQ Buffet

#### DOMESTIC GREENS

With Grape Tomatoes & English Cucumbers  
Ranch and Balsamic Vinaigrette Dressings

#### BARBECUE BREAST OF CHICKEN

#### BARBECUE SPARE RIBS

#### TENDER PULLED PORK BBQ

#### RED ROASTED POTATO SALAD

#### CREAMY COLE SLAW, CORN ON THE COB

#### FRESHLY BAKED CORNBREAD AND DINNER ROLLS

#### ASSORTED COOKIES & BROWNIES

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

#### HOT TEA SELECTION AND ASSORTED SOFT DRINKS

### Roma Buffet

#### GRILLED VEGETABLE DISPLAY

With Balsamic Drizzle

#### MARINATED PLUM TOMATOES

Layered with Fresh Mozzarella

#### HAND CRAFTED CROSTINI

With Classic Bruschetta and Eggplant Tapanade

#### MIXED FIELD GREENS

With Balsamic Vinaigrette

#### PENNE PASTA WITH CHOICE OF SAUCE:

Creamy Alfredo, Pomodoro, or Vodka Cream Sauce

#### SWEET ITALIAN SAUSAGE

Sautéed with Red Peppers & Onions

#### EGGPLANT ROLLATINE

With Fresh Ricotta

#### CHICKEN FRANCAISE or CHICKEN PARMESAN

#### GOURMET DESSERT DISPLAY

#### FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

#### HOT TEA SELECTION AND ASSORTED SOFT DRINKS

# Specialty Buffet

## DINNER SPECIALTY BUFFET MENU

### Salads

(Choice of One)

#### DOMESTIC GREENS

With Grape Tomatoes, English Cucumbers and Shaved Carrots

#### ROMAINE LETTUCE

With Semolina Croutons, Fresh Parmesan and a Creamy Caesar Dressing

#### BABY SPINACH

With Red Onion, Bacon, and Goat Cheese with a Shallot Dressing

### Hot Chaffing Dish Entrées

(Choice of Three)

#### RIGATONI

Served with a Fresh Tomato and Basil Sauce

#### PENNE

With Prosciutto and Onion in a Vodka Cream Sauce

#### BAKED EGGPLANT ROLLATINI

With Ricotta and Parmesan Cheese

#### BONELESS BREAST OF CHICKEN

Sautéed in a Lemon and Chardonnay Reduction

#### TUSCAN CHICKEN

With a Sun Dried Tomato, Artichoke Cream Sauce

#### PAN SEARED CHICKEN BREAST

With Truffle Scented Mushrooms and a Marsala Demi Glaze

#### OVEN ROASTED ST. PETERS FISH

In a Provencal Sauce with Tomatoes, Olives, Capers & Thyme

#### ROLLED FILET OF SOLE

Stuffed with Crab and Finished with Champagne Cream Sauce

#### NORTH ATLANTIC SALMON

With a Pommery Mustard Sauce

### Chef Attended Carving Station

(Choice of One)

#### GRILLED SKIRT STEAK

Served with an Argentinean Style Chimichurri Sauce

#### ROASTED TURKEY

Served with a Cranberry Relish and Giblet Gravy

#### ROASTED LOIN OF PORK

Served with a Caramelized Onion Jus

#### BAKED SPIRAL HAM

Served with an Apple Chutney

#### (PER PERSON ADDITIONAL)

#### TENDERLOIN OF BEEF

With Rosemary Au Jus and Creamed Horseradish

#### ROASTED BONELESS LEG OF LAMB

Roasted with Minted Aioli

### Accompaniments

Herb Roasted Baby Red Potatoes, Vegetable Medley with Rosemary and Garlic, Assorted Dinner Rolls and Whipped Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selection and Assorted Soft Drinks, Gourmet Dessert Display or Custom Occasion Cake

\*All Prices Subject to a 20% Service Charge and Current Sales Tax. All Prices and Menu Items Subject to Change.