



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

Main Course Selections:

POULTRY

Chicken Parmesan
Chicken Piccata
Chicken Francaise
Chicken Marsala

MEAT

Beef Bourignone
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 10.95
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