



## **DINNER BUFFETS**

(Minimum 20 Guests)

### **Dinner Buffet One**

Traditional Caesar Salad with Shaved Parmesan Cheese and Herbed Croutons

Chilled Asparagus with Dijon Vinaigrette

Bowtie Pasta with Tomato, Basil, Black Olives and Shiitake Mushrooms

Basket of Rolls with Sweet Butter

Grilled Breast of Chicken Provençal

Broiled Salmon with Roasted Tomato Coulis

Potatoes with Fresh Herbs

Steamed Seasonal Vegetables

New York Cheesecake

Sliced Fruit

### **Dinner Buffet Two**

Organic Mixed Greens with Champagne Vinaigrette

Grilled Assorted Seasonal Vegetables

Buffalo Mozzarella with Tomatoes, Grilled Eggplant and Basil Pesto

An International Selection of Cheese with Red and Green Grapes

Penne Pasta with Shrimp, Peas and Mushrooms in a Tomato Cream Sauce

Mignonettes of Beef with Bordelaise Sauce

Pommes Dauphinois

Steamed Seasonal Vegetables

Selection of Miniature Pastries and Sliced Fresh Fruit

\*Plus tax and service charge

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## DINNER BUFFETS

(Minimum 20 Guests)

### Dinner Buffet Three

Organic Mixed Greens, Blue Cheese, Vine Ripened Tomatoes and Aged Balsamic Vinaigrette

Teriyaki-Glaced Salmon with Pickled Cucumber, Onion and Tomato

Marinated and Grilled Vegetables to include

Fennel, Zucchini, Squash, Tomatoes, Eggplant, Peppers and Mushrooms

Penne Pasta with Smoked Chicken, Artichokes, Sundried Tomatoes, Spinach and Black Olives

Roasted Sirloin of Beef with Shiitake Mushroom Demi-Glace

Seared Sea Bass Filet with Tarragon Beurre Blanc Sauce

Fricassee of Baby Vegetables

Roasted Yukon Gold Potatoes

Assorted Fresh Fruit Tarts

Tiramisu

Fresh Strawberries with Chantilly Cream

\*Plus tax and service charge

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