

# BUFFET MENU

*Choice of one entree and two sides with mixed green salad, house made vinaigrette and ranch dressing, rolls with honey butter, assorted desserts, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

## OPTION 1 - \$21 PP

### ASIAGO CHICKEN

*Lightly breaded and topped with sweet creamy asiago cheese sauce*

### CHICKEN MARSALA

*Traditional Marsala wine reduced mushroom sauce*

### BLACKENED CHICKEN

*Blackened chicken with smoky tasso cream sauce flavored with cured ham*

### CARIBBEAN JERK CHICKEN

*Grilled marinated chicken breast covered with fresh pineapple mango salsa*

### SLOW ROASTED ROSEMARY CHICKEN

*Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus*

### ASIAN FLANK STEAK

*Tender, juicy biased cut steak served in a sweet teriyaki glaze*

### BEEF TIPS

*Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce*

### PORK SCALLOPINI

*Roasted pork in a heavy cream sage sauce*

### LASAGNA PRIMAVERA

*Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce*

### GRILLED SALMON

*Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa*

### CHEF CARVED MEATS

*Choice of One*

*Top round roast with mushroom sauce,*

*Pork loin with apple cranberry relish*

*Roast turkey with gravy*

*Pineapple glazed ham*

*USDA prime rib of beef with hickory au jus and horseradish for an additional \$2 pp*

## SIDES

*Choice of Two*

*Wild Rice Pilaf, Parsley New Potatoes, Penne Pasta with Marinara or Alfredo Sauce, Au Gratin Potatoes, Chef's Roasted Seasonal Vegetables, Fresh Green Beans, Chive or Roasted Garlic Mashed Potatoes, Oven Roasted Brussel Sprouts, Smashed Red Skin Potatoes, Vegetable Orzo Pasta Salad, Honey Glazed Carrots, Southern Style Corn, Macaroni & Cheese*

# BUFFET MENU

*Includes salad served tableside with house made vinaigrette and ranch dressing, artisan bread with honey butter, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff*

OPTION 2 - \$29 PP

## HORS D'OEUVRES

*Choice of two, one of which can be passed or served tableside for no additional charge*

### COCKTAIL MEATBALLS

*Handmade perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce*

### SPINACH RISOTTO STUFFED MUSHROOMS

*Mushroom caps delicately filled with rich, creamy risotto lightly dusted with parmesan cheese*

### BACON WRAPPED WATER CHESTNUTS

*Lightly glazed with honey cracked pepper sauce*

### CHICKEN SALAD STUFFED PHYLLO CUPS

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups*

### MINI CHEESEBURGERS

*Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices*

### SPINACH AND ARTICHOKE FONDUE

*Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips*

### BUFFALO CHICKEN DIP

*Hot, creamy and decadent served with salty, crisp corn tortilla chips*

### CHICKEN DRUMMIES

*Chicken legs frenched and fried served with asian, barbecue and buffalo sauces*

### LOADED POTATO CUPS

*Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt*

### CRUDITE CUPS

*An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip*

### SHRIMP SHOOTERS

*Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge*

### SCOOP OF FRUIT

*Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone*

### SOUP AND SANDWICH SHOOTERS

*Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup*

### LETTUCE WRAPS

*Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce*

### TRADITIONAL DEVILED EGGS

*Beautifully placed in individual spoons, garnished with a sprig of chive and paprika*

### DOMESTIC CHEESE BOARD

*Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers*

### BRUSCHETTA DISPLAY

*Parmesan crusted ciabatta bread served with basil marinated tomatoes*

### NOT YOUR AVERAGE DOG

*Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish*

### CHARCUTERIE

*A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread*

### ASSORTED FLAT BREAD PIZZAS

*Fresh mozzarella, balsamic vinegar, tomato and basil  
Caramelized onion with bacon & gruyere  
Prosciutto, pear & olive oil  
Spicy sausage with broccolini and fontina cheese*

# BUFFET MENU CONT'D

## ENTREES

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