

# DINNER BUFFET MENU

*Includes salad served tableside with house made vinaigrette and ranch dressing, artisan bread basket with infused dipping oil, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff*

## HORS D'OEUVRES

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

### COCKTAIL MEATBALLS

*House-made 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 romano 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 IF K ABOBS

*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 DEVEILED 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 PIZZA

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

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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# DINNER BUFFET MENU CONT'D

## ENTREES

Choice of Two

### 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 WITH NO JUS

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 BRACIOLE

Thin slices of rolled beef flank steak stuffed with a perfectly balanced blend of garlic, bread crumbs, provolone and mozzarella cheese and topped with beefy tomato sauce

### BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### 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 WITH NO SAUCE

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 additional 2 pp

## SIDES

Choice of Two

Wild Rice Pilaf


Penne Pasta with Marinara   or Alfredo Sauce 

Chef's Roasted Seasonal Vegetables   

Chive or Roasted Garlic Mashed Potatoes  

Smashed Red Skin Potatoes 

Honey Glazed Carrots  

Gourmet Macaroni & Cheese 

Roasted Root Vegetables   

Parsley New Potatoes  




Au Gratin Potatoes 

Fresh Green Beans with Bacon 

Oven Roasted Brussel Sprouts   

Vegetable Orzo Pasta Salad 

Southern Style Corn  

Sautéed Summer Squash   

Quinoa with Mushrooms   

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