

# BUFFET DINNER MENU

## CHEF CARVED ROAST

### CHOICE OF ONE *(Extra Item \$2.95 pp)*

Roasted Sirloin of Beef \* Roasted Turkey \* Seven Spice Pork Loin  
Baked Fleur de Leis Ham \* Roasted Lamb with Garlic and Rosemary Crust

Prime Ribs of Beef or Roasted Tenderloin may be substituted for the above roasts.  
*Available for an additional charge of \$4.25 per person*

## HOT ENTREES

### CHOICE OF THREE *(Extra Item \$2.25 pp)*

Chicken Piccata \* Chipotle Chicken \* Chicken with Apricot and Green Peppercorn \* Chicken Marsala  
Penne Rigatti Bolognese \* Roasted Eggplant and Asiago Ravioli \* Ricotta Filled Ravioli  
Tortellini Alfredo with Spinach and Prosciutto \* Vegetable Lasagna \* Wild Mushroom Ravioli  
New England Cod with Wilted Greens, Tomato and Garlic \* Sole with Lobster-Scallion Dressing  
Honey Teriyaki Salmon with Watermelon-Pineapple Salsa \* Seared Tilapia with Sesame Orange Relish  
Fresh Tuna with Ginger Soy Glaze \* Roasted Pork Loin with Glazed Apples and Rosemary  
Veal Milanaise \* Beef Stroganoff \* Roasted Lamb Leg with Garlic and Rosemary Crust

## SALADS

### CHOICE OF THREE *(Extra Item \$1.95 pp)*

Caesar Salad \* Spinach with Pancetta and Portobello Mushrooms  
Mixed Spring Greens with Pears, Pecans and Gorgonzola Cheese  
Fresh Greens with Gala Apples, Gruyere Cheese and Candied Walnuts  
Baby Salad Greens with Tomatoes, Cucumbers and Balsamic Vinagrette  
Fresh Mozzarella and Tomatoes \* Artichoke and Roasted Pepper Salad  
Orzo and Mandarin Oranges \* Seasonal Fresh Fruit  
Aegean Pasta Salad \* Asian Noodle Salad \* Antipasto Platter  
Watermelon and Pineapple Salad with Red Onion and Cilantro  
Spinach Salad \* Cucumber and Onion Salad \* Broccoli Slaw

## ADDITIONAL ITEMS INCLUDED

Seasonal Fresh Garden Vegetables \* Hot Potato Dujour or Rice Pilaf  
Warmed Assorted Dinner Rolls and Breads  
Coffee and Tea \* Assorted Desserts Station

## Grand Display of Assorted Miniature Desserts

Includes Cakes and Pies, Italian and French Pastries, Chocolates and Cremes, Petit Fors and Fruits  
*Available for an additional charge of \$3.00 per person*

**\$26.95**

- Please add 6% sales tax and 18% service to above prices
  - Off premise catering charge of \$5.00 per person
  - Bartender service charge of \$75 if under 75 guests