



Daily Dinner Buffet

For groups 35 or more

Salads

Please select One

Mixed Field Greens

Choice of Creamy Italian, Vinaigrette and Creamy Bleu Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons, Tossed in our Caesar Dressing

Entrées

Please select Three

Moroccan Chicken

Grilled Chicken Skewer, Seasoned with Turmeric, Paprika, Garlic and Cumin
Served with Grilled Vegetables, Herb Brown Rice and Arugula

Daily Grill Meatloaf

Homemade, Mixed with Wild Mushrooms, Topped with a Tomato Glaze
Served with Bordelaise Sauce

Penne Pasta Primavera

Zucchini, Red Bell Peppers, Crimini Mushrooms,
Fennel, Broccoli, Carrots, Kalamata Olives, Garlic, and Basil
Tossed in a Spicy Pomodoro Sauce

Blackened Tilapia

Topped with Red Bell Pepper Coulis Sauce

All accompanied by Red Skin Mashed and Grilled Mixed Vegetables

Dessert

Assorted Cookies and Brownies

28.00 per Guest

20% gratuity and sales tax additional



Chef's Daily Buffet

For Groups 35 or more

Salad course

Caesar Salad

Hearts of Romaine, Garlic Croutons, Tossed in our Caesar Dressing

Chopped Wedge Salad

Chopped Iceberg Wedge, Topped with Crumble Bleu Cheese, Tomatoes,
Red Onion, Bacon, with a Creamy Bleu Cheese Dressing

Entrées

Please select Three

Charbroiled Skirt Steak

Marinated in Citrus Juices, Soy Sauce and Special Seasonings

Chicken Piccata

Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce

Grilled Salmon

Fresh Salmon Filet with Salsa

Shrimp Pomodoro

Rock Shrimp, Tossed in Penne Pasta with Chopped Tomato,
Garlic, Basil and Extra Virgin Olive Oil

All accompanied by Red Skin Mashed & Grilled Mixed Vegetables

Dessert

Fresh Fruit Cobbler

Key Lime Pie

35.00 per Guest

20% gratuity and sales tax additional



Classic Daily Buffet

For Groups 35 or more

Salad Course

Caesar Salad

Hearts of Romaine, Crispy Croutons, Tossed in our Caesar Dressing

Spicy Pecan, Gorgonzola and Endive Salad

Tossed in Walnut Oil Vinaigrette

Entrées

Filet Mignon

Tenderloin Medallions, Topped with Bordelaise Sauce

Cedar Plank Salmon

Baked in our Citrus BBQ Glaze

Herb Chicken Breast

Grilled with Roasted Garlic and herbs

All accompanied by Yukon Mashed and Grilled Mixed Vegetables

Dessert

Fresh Fruit Cobbler

Key Lime Pie

44.00 per Guest

20% gratuity and sales tax additional