**BUFFET DINNER SELECTIONS**

There is a 25 person minimum for all buffets

All dinner buffets include freshly brewed regular and decaffeinated coffee, hot tea & ice tea

**Dinner Buffet**

**Please select: Two Appetizers**

Soup du Jour

Fresh Fruit Medley

Chilled Marinated Roasted Vegetable Salad

Caesar Salad with Garlic Croutons & Fresh Grated Parmesan

Tossed Seasonal Greens with Garden Vegetables & Two Dressings

Baby Spinach Salad with Red Onion, Goat Cheese & Strawberries in Citrus Vinaigrette

Roma Tomato, Basil, Cucumber and Buffalo Mozzarella Salad with Balsamic Reduction

**Entrée Choices:**

Penne Pasta with Garden Vegetables in a Pesto Cream Sauce

Pasta Bolognaise

Meat, Cheese or Vegetable Lasagna

Grilled Ham with Pineapple Sauce

Chicken Cordon Bleu with Supreme Sauce

Chicken Alfredo, Chicken Marsala, or Chicken Francaise

Oven Roasted Turkey with Herb Dressing, Natural Gravy & Cranberry Sauce

Pork Loin Stuffed with Apples & Cranberries in a Cider Cream Sauce

Roast Loin of Pork with a Rosemary Demi Glace

London Broil with a Cabernet Mushroom Demi-Glace

Roast Sirloin of Beef with a Cabernet Demi Sauce

Crab Cakes with a Chili Remoulade

Baked Salmon finished with a Lemon Buerre Blanc

Flounder Filet with Herb Butter

**Accompanied by:**

Dinner Rolls & Butter, Chef’s Recommended Starch & Fresh Vegetable of the Season

Chef’s Selection of Assorted Desserts

**Two Entrees: $38.00 per person**

**Add $3.00 per each additional entrée selection**

**Buffet served for a maximum of one and a half hours**

**Prices are per person and subject to 22% taxable service charge and 6% sales tax**

**Vegan & Gluten Entrees upon request**

**Cauliflower Steak, Grilled Eggplant or Vegetable Stir Fry**