



Breakfast | Lunch | Private Events

Dinner Buffet

**Hors D'eouvres - \$6 Per Person 1st Selection, Additional Selections \$4pp (with purchase of an entrée)**

- Salmon and Cucumber Flowers with dill mayo
- Sesame Chicken Skewers Teriyaki marinated with toasted sesame seeds
- Almond Brie Flaky pastry stuffed with sweet brie
- Spicy Artichoke Leaves Gorgonzola Cheese in a light batter
- Shrimp Cocktail Lemon Aioli
- Fajita Crisps Vegetarian or chicken with an Avocado cilantro sauce
- Spankokopita spinach and feta cheese glazed with plum sauce
- Parmesan Mushrooms Stuffed with a blend of cheeses and bacon
- Chicken Satay Marinated chicken filet served with spicy peanut sauce

**Italian - \$28 Per Person, Includes 2 Entrees** (includes Caesar Salad and Garlic Bread)

- Pasta Bolognese Penne pasta, roasted garlic marinara meat sauce, caramelized onions, bell peppers, Parmesan cheese
- Chicken Alfredo Fettuccini pasta, roasted garlic Alfredo sauce, chicken breast, mushrooms, diced tomatoes
- Chicken Penne Penne pasta sautéed with chicken, onions, garlic, and mushrooms in a light tomato cream sauce.
- Farfalle Marinara Farfalle pasta sautéed with fresh garlic and shallots in a tomato/basil marinara sauce. (Vegetarian)
- Pasta ala Calabrese Penne pasta, Italian sausage, bell peppers, red onions, mushrooms, roasted garlic marinara sauce.

**Surf & Turf - \$43 Per Person** (includes Casar Salad and Sourdough Rolls)

- Ceasar Salad Romaine hearts with fresh parmesan cheese, garlic croutons, and Cesar dressing
- Grilled Mahi Cilantro papaya relish
- Tri Tip (carve Station) With sherry mushroom and creamy horseradish sauces
- Coconut Rice Sweet rice with fresh coconut milk
- Grilled Vegetables Italian squash, sweet peppers, green beans, asparagus, mushrooms, olive oil, fresh herbs
- Rosemary Roasted Red Baby Potatoes

**Mexican - \$31 Per Person** (includes Chips/Salsa and Dinner Salad)

- Creamy Verde Enchiladas jack cheese and green chilies in a sour cream sauce
- Trio Street Taco Bar Carnitas, Chicken, and Carne Asada with onion, cilantro, cheese and avocado
- Spanish Rice made with fresh garlic, tomatoes, and sweet onion
- Whole Black Beans slow cooked in garlic and cilantro

**"Jimmy" Buffet - \$36 Per Person** (includes Fresh herb Rolls and Butter)

- Spinach Salad Fresh spinach, candied walnuts, gorgonzola cheese and raspberry balsamic dressing
- Stuffed Wild Rice Chicken Wild rice and sautéed mushroom with a country sherry cream sauce
- Pork Tenderloin With apple-pear reduction
- Rustic potato stacks A blend of red, white and sweet potatoes, provolone, herbs & spices
- Toasted almond tri-peppers and green beans

**Dessert and Coffee :** \$5.25 pp

**Venue Charges:**

- Mon – Fri and Sunday \$1500.00 (exceed a food and beverage total of \$1500.00 venue fee \$750.00)
- Saturday - \$3000.00 (exceed a food and beverage total of \$2500.00 venue fee \$1500.00)

**Cleaning Fee** - \$175

**Additional charges** - 21% gratuity and 7.75% sales tax