



## 2013 Dinner Buffet

Available in Main Banquet Hall or Fireplace Room

### Passed Hors D'oeuvres - Choice of Four, half hour of service

Assorted Petite Quiche

Bruschetta

Spinach Phyllo/Spinakopita

Brie & Raspberry Phyllo

Stuffed Peppadew

Crabmeat Stuffed Mushrooms

Mini Crabcakes with Remoulade Sauce

Teriyaki Beef Skewers

### Salad Course - Choice of One, Served Family Style or on Buffet

Caesar Salad

Seasonal Mixed Greens with a Roasted Garlic Vinaigrette

### Entrees - Choice of Two, Add a third choice for \$3.99 per person

Chicken Marsala

Chicken Cordon Bleu

Chicken Parmesan

Roasted Pork Loin

Roasted Turkey

Baked Stuffed Sole

Stuffed Salmon

Baked Ham

Roast Sirloin

### Pasta - Choice of One

Tri-Color Tortellini Salad

Baked Penne

Baked Ziti

### Hot Vegetable - Choice of One

Honey Glazed Carrots

Medley of Sautéed Seasonal Vegetables

Sautéed Green Beans in Garlic Oil

### Starch - choice of one

Garlic Whipped Potatoes

Oven Roasted Red Bliss Potatoes

Rice Pilaf

### Dessert

Vanilla Ice Cream with a Chocolate Dipped Strawberry

Assorted Dinner Rolls, Fountain Sodas, Coffee and Tea are also included

**\$37.95 per person**

Pricing is based on a **three-hour** function. Please add 18% Gratuity and 6.35% Sales Tax

Prices and Menus are Subject to Change

Weekdays & Sundays require a minimum of 100 Guests

Saturday Evenings require a minimum of 150 Guests