

# SPECIAL EVENT DINNER BUFFET

*25 person minimum - \$33.95 per person*

## ***Light Appetizers***

*Please Select Three*

***Domestic & Imported Cheese Display*** – served with an assortment of crackers

***Spring Rolls*** – with Asian dipping sauce

***Fresh Seasonal Fruit Display*** – with yogurt dipping sauce

***Italian Crostini*** – toasted baguettes topped with tomatoes, artichoke hearts,  
asiago cheese and kalamata olives

### ***Mini Quiche Assortment***

***Belgian Endive*** – stuffed with bleu cheese

***Spanakopita*** – spinach & feta cheese wrapped in phyllo pastry

***Stuffed Jumbo Mushrooms*** – stuffed with Italian sausage or herbed cream cheese

***Chicken Satay*** – with sweet-hot Thai or peanut sauce

***Mini Smoked Chicken Quesadillas***

***Pot Stickers***

***Mini Won Tons*** – served with three dipping sauces

## ***Salads***

*Please Select One*

***Fresh Field Greens*** – with choice of dressings

***Caesar Salad*** – with parmesan cheese & garlic croutons

***Spinach Salad*** – with bacon, red onions & raspberry vinaigrette

***Mediterranean Salad*** – with feta cheese, kalamata olives & cherry tomatoes

***Mixed Greens*** – with glazed walnuts, cranberries, red onions, bleu cheese crumbles  
& champagne vinaigrette

# SPECIAL EVENT DINNER BUFFET

*continued...*

## ***Entrees***

*Please Select Two*

***Baron of Beef*** - served with au jus & creamed horseradish

***Roast Tenderloin Medallions*** - with garlic-peppercorn sauce (Please add \$3.00/person)

***Teriyaki Chicken Breast*** - with grilled pineapple, sweet peppers & onions

***Tri-Tip*** - with Burgundy mushroom sauce

***Roast Prime Rib of Beef*** - with creamed horseradish & au jus (Please add \$4.00/person)

***Grilled Chicken Breast*** - with tomatoes, artichoke hearts & roasted garlic sauce

***Chicken Piccata*** - with imported capers & Chardonnay cream sauce

***New York Steak*** - with Jack Daniels bleu cheese butter (Please add \$4.00/person)

*All Entrees are served with any TWO of the following:*

*Herb Roasted New Potatoes / Garlic Infused Rice*

*Garlic Mashed Potatoes / Wild Rice Pilaf with seasonal vegetable medley*

*Sautéed Fresh Seasonal Vegetable Medley / Penne Pasta w/sun-dried tomato pesto*

*Cheese Tortellini with basil pesto cream*

*The Chef would be pleased to create special dishes to accommodate vegetarian diets.*

***Our Dinner Buffet includes:***

***Fresh dinner rolls, butter, freshly brewed coffee, iced tea  
& one selection from our dessert menu***