

BUFFET DINNER

ALL BUFFET DINNER SELECTIONS ARE SERVED WITH ASSORTED DINNER ROLLS FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AN ASSORTMENT OF HOT TEA, AND ICED TEA

minimum guest count of 25 people

ANABELLA BUFFET \$50.00++ PER PERSON

mixed greens salad

CHOICE OF TWO OF THE FOLLOWING

vegetarian entrée

roasted salmon

tangerine chicken

filet mignon

short rib

spaghetti carbonara

roasted seasonal vegetables

CHOICE OF ONE OF THE FOLLOWING

creamy mashed potatoes or fingerling potatoes

CHOICE OF TWO OF THE FOLLOWING

tangerine cheesecake

churros with mexican chocolate,

chocolate mousse cake

bread pudding brulee

MADE TO ORDER PASTA BUFFET

\$30.00++ PER PERSON

REQUIRES CHEF ATTENDANT AT \$125+TAX FOR TWO HOURS

mixed green salad

italian garlic bread sticks

penne, farfalle and angel hair pasta

alfredo, hearty tomato basil, pesto, and pink vodka sauce

chicken, italian sausage, mini bacon bits

pine nuts, fresh parmigiano, reggiano, sun-dried tomatoes, cherry tomatoes, asparagus, broccoli florets, mushrooms, baby spinach, olives, peppers and onions

tiramisu cake