## Banquet Buffet Options

2 Entrees: Lunch \$20.95 Dinner \$25.95<br>3 Entrees: Lunch \$23.95 Dinner \$28.95

Served with Warm Rolls \& Butter, Dessert, Fresh Brewed \& Decaffeinated Coffee
Salads (Choice of 2)

| Fresh Green Garden Salad | Caesar Salad |
| :--- | :--- |
| Baby New Potato Salad | Tortellini in Balsamic Vinaigrette |
| River Ridge Pasta Salad | Oriental Salad |
| Thai Noodle Salad | Calabrese Pasta Salad |


| Vegetables (Choice of 2) |  |
| :---: | :---: |
| California Melody | Green Beans Almandine |
| Butternut Squash Gratin | Stir Fried Oriental Vegetables |
| Baby Carrots, Assorted Green Beans with a Lemon Butter Sauce |  |
| Starch (Choice of 2) |  |
| Citrus Rice Pilaf | Oriental Fried Rice |
| Garlic Golden Mashed Potatoes | Rosemary Garlic Potatoes |
| Mashed Potatoes with Cream Gravy | Fettuccini Alfredo |
| Not Your Mothers Mo | \& Cheese |

## Entree Selection

Chicken Picatta: with a Lemon Caper Sauce
Chicken Marsala: with Mushrooms in a Creamy Marsala Wine Sauce
Beef Marsala: with Mushrooms in a Marsala Wine Glaze
Chicken Parmesan: Marinara Sauce, Topped with Mozzarella E Parmesan Cheese
Chicken Or Beef Teriyaki: Glazed with Teriyaki Sauce $\mathcal{E}$ Topped with a Pineapple Salsa
Mesquite Barbequed Choice Tri-Tip: Santa Maria Style served with Au-Jus
Beef Madeira: Roasted Choice Sirloin of Beef, served with a Madeira Wine, Thyme E Shallot Sauce
Snapper Vera Cruz: with, Tomatoes, Onions, Green Olives, Capers \& Green Chilies
Eggplant Parmesan: with a Marinara Sauce, Topped with Mozzarella \& Parmesan Cheese
Chicken Cordon Bleu: Ham, Gruyere Cheese with a Cream \& Capers Sauce
Fillet of Salmon: with Cream Dill Sauce
Grilled Mahi Mahi: with a Lemon Butter Sauce
Seasoned Choice Prime Rib Au Jus: with a Cream Horseradish Sauce (add $\$ 4.00$ per person)
(18 \% Service Charge and State Tax Will Be Added To All Charges) 06/2014

