# DINNER BUFFETS

Minimum of 35 Guests

#### THE ELM

Sliced Marinated London Broil Tarragon au jus and Roasted Red Jacket Potatoes Chicken Française and Garlic Broccoli Rabe Grilled Salmon with Citrus and Roasted Shallot Sauce and Wild Rice Pilaf Caesar Salad with Garlic Roasted Croutons Wild Greens and Plum Tomatoes with Raspberry Vinaigrette Seasonal Vegetable Medley Assorted Mini Rolls with Sweet Butter Selection of One Dessert Regular and Decaffeinated Coffees and Assorted Teas

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#### THE WALNUT

Beef Stroganoff and Buttered Parsley Noodles Chicken Marsala Swordfish with Artichoke Hearts, Lemon and Capers Wild Rice Greek Salad with Sweet Peppers, Red Onions, Kalamata Olives, Feta and Tomatoes with Chenin Blanc Oregano Dressing Seasonal Selected Grilled Vegetable Salad with Port Wine Vinaigrette Mixed Garden Greens with Vine Ripe Tomatoes and Focaccia Croutons Assorted Dressings Seasonal Vegetable Medley Assorted Mini Rolls with Sweet Butter Selection of Two Desserts Regular and Decaffeinated Coffees and Assorted Teas

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## THE MAHOGANY

Sliced Prime Rib of Beef au jus and Roasted Garlic Smashed Potatoes Chicken Dijon with Wilted Spinach Lobster Risotto Stuffed Flounder with Roasted Red Pepper Cream Shrimp Scampi with Wild Rice Fresh Mozzarella, Beef Steak Tomato and Fresh Basil with a Balsamic Reduction Tri Colored Tortellini Salad with Sundried Tomatoes tossed in a Pesto Vinaigrette Classic Caesar Salad with Garlic Roasted Croutons Seasonal Vegetable Medley Assorted Mini Rolls with Sweet Butter Selection of Three Desserts Regular and Decaffeinated Coffees and Assorted Teas

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### **Dessert Selections**

New York Cheesecake with Fresh Berries • Warm Banana Pecan Bread Pudding with Southern Comfort Sauce Tiramisu • Key Lime Pie with Coconut Cream • Double Chocolate Fudge Cake Assorted Mini Pastries • Fresh Fruit Tart • Peanut Butter Pie

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#### LAKE OF ISLES