



SALAD SELECTIONS

choice of one

- PHOEBE'S GF *mixed greens tossed with walnuts, grapes, crumbly bleu & house vinaigrette*
- CAESAR *romaine tossed with house made caesar dressing & garlic croutons*
- SPINACH GF *marinated cherry tomatoes, warm bacon vinaigrette & feta cheese*

FRESH BAKED BREAD

PASTA DISH WITH YOUR CHOICE OF PREPARATION (choice of one)

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| CLASSIC ALFREDO | CREAMY SMOKED GOUDA & WHITE CHEDDAR |
| CLASSIC MARINARA | SAUTÉED SEASONAL VEGETABLES & CREAM |
| SMOKED TOMATO CREAM | SAUTÉED SEASONAL VEGETABLES WITH MARINARA |
| SUN DRIED TOMATO & PESTO CREAM | SAUTÉED SEASONAL VEGETABLES WITH OIL, GARLIC & HERBS |
| SHERRY, ROSEMARY & ASIAGO CREAM | ROASTED RED PEPPER, SPINACH & WHITE WINE BUTTER |

CHICKEN DISH WITH YOUR CHOICE OF PREPARATION (choice of one)

- PICATTA *lightly floured & sautéed chicken breast with capers, lemon, white wine & butter sauce.*
- MARSALA *lightly floured & sautéed chicken breast with a mushroom marsala wine sauce.*
- FENNEL GF *marinated & grilled chicken with artichoke hearts, roasted fennel & grilled lemon.*
- DIANE GF *grilled chicken with a brandy, mustard & mushroom cream sauce.*
- CHASSEUR GF *grilled chicken breast with mushroom, tomato, bacon & shallot demi-glace.*
- TUSCAN GF *grilled chicken breast with artichoke hearts, sun-dried tomatoes, capers with olive oil & rosemary*

STARCH SELECTIONS (choice of one)

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| HERB ROASTED RED POTATOES | ROASTED GARLIC MASHED POTATOES | BOURSIN MASHED POTATOES |
| CHEDDAR AU GRATIN POTATOES | WILD MUSHROOM POLENTA | WILD RICE PILAF WITH BROWN BUTTER & ALMONDS |
| | SWEET POTATO CASSEROLE WITH PECANS | |

CHEF'S CHOICE SEASONAL VEGETABLES GF

BEVERAGES

- SODA, ICED TEA & HOUSE BLEND COFFEE
- ALCOHOL EXTRA: CASH BAR OR TAB BASED ON CONSUMPTION PLUS SEE BELOW
- \$32 PER PERSON**
- plus eight percent tax & twenty percent gratuity*

ADDITIONAL ITEMS

SALMON OR SHRIMP SKEWERS (choice of salmon or shrimp with your choice of one sauce) add \$5 per person

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| LEMON, HERB BUTTER SAUCE GF | GINGER, SOY & HONEY GLAZE | HOLLANDAISE GF |
| MANGO & JALAPENO SALSA GF | TERIYAKI WITH PECAN CRUST | GARLIC & HERB CREAM SAUCE GF |

CARVED MEAT TIER ONE (choice of one) add \$5 per person

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| PORK LOIN WITH A PANCETTA, SAGE & APPLE CHUTNEY | HONEY GLAZED HAM |
| HERB BRINED TURKEY BREAST WITH HERBED AIOLI | POT ROAST |

CARVED MEAT TIER TWO (choice of one) add \$7 per person

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| HERB ROASTED TOP ROUND | GRILLED LONDON BROIL |
| SLOW ROASTED PRIME RIB (market price) | BEEF TENDERLOIN (market price) |

DESSERT

- ASSORTED COOKIES & BROWNIES \$2.00 pp
- CHOCOLATE-COVERED STRAWBERRIES \$1.50 each

Buffets are designed to remain open for up to one hour. Minimum food and beverage purchase and deposit required.