

DINNER BUFFET SELECTIONS

(Minimum 50 People)

ITALIAN BUFFET **\$51.95 per person**

Tuscan Bean Soup with Spinach and Pancetta Bacon
Antipasto Display:
Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes
Assorted Cheeses, Olives, Gardenia, Grilled Vegetables and Sausages
Grape Tomato and Fresh Mozzarella Salad, Roasted Garlic Vinaigrette
Fresh Italian Style Garden Salad, Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,
Sliced Cucumber Moons and Garlic Croutons, Served with Three Assorted Dressings
Baked Lasagna Alforno, Layers of Meat Sauce, Mozzarella Cheese and Fresh Tomato Sauce
Pan Roasted Shrimp Arrabbiata, Seasoned Shrimp Nestled on Linguini and
Sauced with Spicy Arrabbiata Sauce, Garnished with Broccoli
Veal Piccata, Tender Veal Pan Seared and Sauced with Lemon Caper Crème
Chicken Vesuvio, Marinated in White Wine Garlic, Garnished with Crusty Potatoes
Grill Herb Vegetables, Sprinkled with Aged Parmesan
Garlic Bread and Assorted Rolls with Creamery Butter
Tiramisu, Amaretto Cheesecake and Raspberry Napoleons
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

BOURBON STREET **\$56.95 per person**

Seafood Gumbo, Andouille Sausage, Shrimp, Scallops and Clams Garnished with White Rice
Mardi Gras Salad Supreme, Fresh Mixed Greens with Avocado, Jicama, Grapefruit Segments,
Candied Pecans and Goat Cheese, Choice of Three Dressings
Spicy Shrimp in the Rough, Jumbo Shell on Shrimp with Cocktail and Remoulade Sauce
Chef to Carve Cajon Prime Rib, With Merlot Pommery Glace
Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice
Corn Meal Crusted Tilapia, Garnished with Baby Spinach Complimented with Sauce Moutarde
Chicken and Crawfish Etouffee, Smothered in a Spicy Tomato Sauce Garnished with Bell Peppers
Fresh Asparagus Hollandaise
Fresh Rolls and Butter
Bourbon Street Pecan Pie, Flourless Chocolate Mousse Torte, Caramel Banana Cheesecake
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

There is a \$250.00 Surcharge for Any Event Less Than 50 Guests

DINNER BUFFET SELECTIONS

(Minimum 50 People)

LUAU BUFFET **\$58.95 per person**

Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams,
in Polynesian Citrus Vinaigrette with a Hint of Cilantro
Tropical Fruit Platter, Mangos, Papayas, Kiwi, Berries, Pineapple and Bananas with Yogurt Dip
Island Grilled Beef and Rice Salad, Marinated Flank Steak, Tossed with Lemon Scented Rice,
Snap Peas, Bean Sprouts and Red Bell Peppers
Cucumber and Papaya Salad, Dressed with a Ginger Cilantro Soy Dressing
Chef to Carve Kalua Roast Suckling Pig, Stuffed with Fruit Dressing
Polynesian Chicken, Grilled and Glazed with Polynesian Sweet and Sour Sauce,
Garnished with Grilled Pineapple and Toasted Coconut
Macadamia Crusted Halibut, Topped with a Savory Crust,
Garnished with Grilled Asparagus, Sauced with Soy Maple Glaze
Beef and Asian Black Beans, Medallions of Beef with Roasted Snap Peas and Black Bean Sauce
Stir Fried Rice with Apple Smoked Bacon and Scallions
Sweet Potato Casserole with Layers of Sweet Potatoes with Streusel Topping
Polynesian Stir Fry Veggies, Hawaiian Bread and Butter
Coconut Cream Pie, Banana Torte with Cream Cheese Icing, Pineapple Upside Down Cake
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

INTERNATIONAL BUFFET **\$60.95 per person**

Roasted Eggplant and Mushroom Soup with Elephant Garlic and Feta Cheese
Antipasto Display: Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes
Assorted Cheeses, Olives, Gardenia, Grilled Vegetables and Sausages
Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams
in Polynesian Citrus Vinaigrette with a Hint of Cilantro
Italian Style Garden Salad, Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,
Sliced Cucumber Moons Garlic Croutons, Chef Selected Dressing
Veal Piccata, Tender Veal Pan Seared and Sauced with Lemon Caper Crème
Beef and Asian Black Beans, Medallions of Beef with Roasted Snap Peas and Glazed with Black Bean Sauce
Tequila Marinated Chicken, Marinated Grilled Chicken Breast Sauced with Warm Tomato Salsa
Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice
Garlic Mashed Potatoes, Red Skin Potatoes Infused with Garlic
Grilled Herb Vegetables Sprinkled with Aged Parmesan
Variety of Rolls and Butter
Chef's Selection of Desserts from Around the World
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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The quotation herein is subject to proportionate price increase to meet increased cost of food, beverages, labor cost, etc. Quotation can not be guaranteed until 90 days prior to the time that the particular function takes place. Pricing does not include service charge or tax.

DINNER BUFFET SELECTIONS

(Minimum 50 People)

MEDITERRANEAN STYLE BUFFET

\$54.95 per person

Roasted Eggplant and Mushroom Soup, Elephant Garlic and Feta Cheese
Marinated Artichoke and Penne Pasta Salad, Garnished with Spinach, Pine Nuts and Asiago Cheese
Grilled Calamari and Cous Cous Salad, Dressed with Roasted Garlic Vinaigrette
Greek Salad, Tomato, Cucumber, Kalamata Olives, Pepperocini and Feta with Athenian Vinaigrette
Chef to Carve Gyros on the Spit, Appropriate Condiments and Pita Bread
Seafood Paella, Shrimp, Mussels, Clams and Chorizo Simmered with Saffron Rice
Oven Roasted Cornish Hen, Served Provencal Style in Tomatoes, Onions and White Wine
Herbs de Provence Roast Pork Loin, Herb Wrapped with Marsala Balsamic Glaze,
Garnished with Artichokes and Caramelized Fennel
Rosemary and Garlic Roasted Potatoes
Fresh Vegetable Ratatouille
Variety of Rolls and Butter
Baklava, Baked Pear Frangipane Tart and Fresh Fruit Zabaglione
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

STEAK ROAST COOKOUT

\$63.95 per person

Sliced Beefsteak Tomatoes, Bermuda Onions and Maytag Bleu Cheese with Balsamic Vinaigrette
Spinach Salad with Chopped Egg Mimosa, Garnished with Mushrooms, Hearts of Palm,
Roma Tomatoes and Choice of Three Dressings
Shrimp and Farfelle Pasta Salad, Marinated in Chipotle Cilantro Vinaigrette
Grilled Asparagus and Fresh Tomato Bruchetta, Topped Fresh Tomato, Basil and Asiago Tapenade
Char Grilled New York Steaks, Topped with Madeira Mushrooms
BBQ Baby Back Ribs, Simmered in Our House BBQ Sauce
Tequila Marinated Chicken, Marinated Grilled Chicken Breast Sauced with Warm Tomato Salsa
Sweet Corn on the Cob and Drawn Butter
Baked Potato Bar with "All the Fixings"
Fresh Rolls and Butter
Selection of Assorted Desserts From Our House Pastry
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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