***The Opera House***

 ***At The Great Outdoors***

**Opera House Basic Buffet – $28.50**

 1 Salad, 1 vegetable, 1 potato or casserole, 1 chicken entrée, 1 pasta entrée and assorted rolls

**Sopranos Buffet – $32.50**

 1 Salad, 1 vegetable, 1 potato or casserole, 1 beef entrée or seafood entrée, 1 pasta entrée and assorted rolls

**Grand Opera Buffet - $36.50**

1 Salad, 1 vegetable, 1 potato or casserole, 1 beef entrée, 1 chicken entrée, 1 pasta entrée and assorted rolls

**Three Tenors Opera House Dinner Event – $38.50**

 2 Salads, 1 vegetable, 1 potato or casserole, 1 beef entrée, 1 chicken or seafood, 1 pasta entrée and assorted rolls

**MENU SELECTIONS**

**Salad options**

Traditional Caesar

Signature House

Nut and Berry *\* only an option with Three Tenors and Grand Opera buffets*

Farmers Market *\* only an option with Three Tenors and Grand Opera buffets*

**Vegetable options**

 Brown sugar glazed baby carrots

 Summer squash, zucchini and carrots

 Green bean almondine

 Broccoli au gratin

 Snow peas

**Potato & Casserole options**

 Roasted potatoes with rosemary garlic

 Gouda mac and cheese

 Whipped sweet potato casserole with praline topping

 Homemade Delmonico mashed potatoes

**Chicken options**

 Chicken Marsala – pan-sautéed with Portabello mushrooms, finished in a rich Marsala cream

 Chicken Piccata – Francese-style chicken medallions in a lemon and caper butter sauce

 Chicken Oscar – Francese-style chicken topped with jumbo lump crab meat, asparagus, finished in a Romano cream

 Chicken Parmesan – lightly fried chicken breast topped with marinara and mozzarella cheese

**Seafood options**

Fresh North Atlantic Salmon with an orange butter glaze

Baked Stuffed Jumbo Shrimp with a Ritz and lobster stuffing and a lemon butter beurre blanc

Fresh Key West Mahi Mahi, finished with a peach chutney

**Beef options**

 Slow-roasted, thin sliced Prime Rib

 Grilled tenderloin of beef

 Pork Tenderloin

 Honey baked roasted ham

**Pasta options**

Pasta Primavera - Seasonal vegetables, penne pasta in a white wine butter sauce

Farfalle Venezia - Sun-dried tomatoes, Portobello mushrooms in a sherried cream sauce

Penne Arrabiata - Penne pasta in a spicy pomodoro sauce with chili and parsley

Fresh Spinach & Garlic Ravioli in a Romano cream *\* only an option with Three Tenors and Grand Opera buffets*

Ricotta & Lobster Ravioli finished in a sherry lobster cream *\* only an option with Three Tenors and Grand Opera buffets*

**Dessert options $4.00**

 Signature Chef’s selection homemade bread pudding with banana Foster’s sauce topped with whipped cream

 Assorted mini cake

 New York style cheese cake with assorted sauces (berry, caramel and chocolate)

**Beverages** – Sweet and Unsweet tea - Included