***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