St. Clair Ballroom

ST. CLAIR DINNER BUFFET \$75

25 Guest Minimum

Maximum Service Time of 1-1/2 Hours Applies

Menu Includes Freshly Baked Bread, House Made Butter, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee, Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

STARTERS

Select One Soup or Salad (Preset or Served at Table)

SIDES

Select Three

ENTRÉES

Select Three

Chicken Milanese Parmesan Herb Breading

Chicken Cordon Bleu

Ham | Swiss Cheese Chicken Piccata

Lemon Caper Butter

Herb Brined Chicken Breast
Garlic Thyme Citrus

Roasted Chicken Breast Wild Mushroom Demi Oven Roasted Salmon Horseradish Crema

> Baked Sole Creamy Citrus

Braised Short Ribs
Carrots | Onions | Garlic | Braising Jus

Smoked Beef Brisket BBQ

Marinated Flank Steak Chimichurri

Lasagna Bolognese Basil Pesto | Mozzarella | Chef's Ricotta

DESSERTS

Select One

Chef's Selection of Miniature Desserts

Éclair Cream Puff Chocolate Tart Lemon Tart Pecan Tart Fruit Tart Panna Cotta Chocolate Cake Carrot Cake Assorted Cookies Brownies Citrus Olive Oil Cake Cannoli's
Cheesecake
Mini Cupcakes
Assorted Macaroons
Il Venetian Doughnuts
Il Venetian Gelato

Italian Meatballs

Rigatoni | Arrabbiata

Sliced Beef Sirloin

Au Poivre | Mustard

Penne

Marinara | Marinated Parmigiano

Eggplant Rollatini

Pomodoro

Roasted Vegetable Lasagna

Quattro Fromage | Pesto

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom | Main: 216.241.4300 | www.stclairBallroom.com/contact