

Elegant Dinner Buffet

(30 Person Minimum)

Soup or Salad

(Please Choose One)

Traditional Caesar Salad House Salad

Shepherd Hills Gourmet Salad— Romaine lettuce, poached pears, crumbled gorgonzola cheese, candied walnuts, house vinaigrette (add \$1.00 per person)

&

Seasonal Soup

Pasta Choice

(Please Choose One)

Penne Pasta – Choice of Marinara or Alfredo Rigatoni Vodka – Belvedere Vodka Cream Sauce Baked Ziti – Ricotta and Mozzarella Cheeses with House Marinara

Entrée Choice

(Please Choose Two)

Chicken Marsala-Topped with a traditional mushroom marsala sauce
Chicken Bruschetta-Topped with Fresh Mozzarella, Basil and Tomato Bruschetta
Chicken Parmigiana-Lightly breaded, parmesan cheese and House Marinara
Roast Beef au jus—Thinly sliced and tender, served with mushroom Demi-glace
10oz NY Strip Steak — 10oz cut seasoned with Montreal Spices (+\$2.00)
Italian Sausage with Pepper & Onions — Tossed with marinara sauce
Honey Baked Ham — Topped with a pineapple glaze
Salmon — Topped with lemon caper sauce

Potato

(Please Choose One) Red Roasted Potatoes Garlic-Herb Mashed Red Potatoes

Vegetable

(Please Choose One)

Sautéed Green Beans ~ Broccoli & Baby Carrots Sautéed Zucchini and Summer Squash or Broccolini

Dessert Station

Additional \$3.50 per person

\$24.95 per person ~ Two Main Items \$27.95 – Three Main Items

Elegant Dinner Sit Down

All Dinner Sit Downs Are Served with Fresh Rolls and Butter, And Freshly Brewed Coffee & Tea.

Soup or Salad

(Please Choose One)

House Salad Traditional Caesar Salad Shepherd Hills Gourmet Salad

Romaine lettuce, poached pears, crumbled gorgonzola, candied walnuts, house vinaigrette (+ \$1.00 per person)

or

Seasonal Soup

Entree

Two Choices to Offer Your Guest From our Sit-Down Dinner Selections

Chicken Selections

Chicken Marsala – Topped with a traditional mushroom marsala sauce
Beef Selections
10 oz Prime Rib of Beef – Slow roasted & dipped in au jus
12 oz Prime Rib of Beef – Slow Roasted and dipped in au jus\$35.95
10 oz Angus N.Y. Strip Steak – 10oz cut seasoned with Montreal spices\$36.95
Twin Filet Mignon – (2) 4 oz filet mignon topped with a classic Bordelaise sauce \$39.95
Seafood Selections
Oven Baked Haddock – Topped with White Wine Lemon Sauce \$18.95
Panko Crusted Tilapia – Sweet lime butter sauce
Oven Roasted Salmon – Lobster-dill cream sauce
Combination Platters
Surf & Turf – 5 oz. lobster tail and 6 oz. filet mignon

Potato

(Please Choose One)

Red Roasted Potatoes ~ Garlic-Herbed Mashed Potatoes

Vegetable

(Please Choose One)

Sautéed Green Beans ~ Broccoli & Baby Carrots Sautéed Zucchini and Summer Squash or Broccolini

Dessert Station

Additional \$3.50 per person

Prices are Subject to 6% Sales Tax and 20% Administrative Fee