Calered Dinner Buffel Oplions

Choice of Two = \$29 Choice of Three = \$39

Includes Fresh Vegetables and Potato or Rice Selection Add Mixed Greens Salad or Caesar Salad and Rolls and Butter +\$3/person

- Shrimp and Scallops Alfredo, Gulf White Shrimp, Bay Scallops, Broccoli Florets, Garlic Parmesan White Wine Cream Sauce
- Char-Grilled London Broil of Beef, Mushroom Demi-Glace, Crispy Onion
- Tequila and Lime Marinated Flank Steak, Chimichurri Sauce, Bruleed Heirloom Tomato Chutney
- Onion Crusted Filet of Salmon, Horseradish Cream
- Baked Filet of Cold Water Cod, Ritz Cracker Crusted with Grilled Lemon, Herb Piccada
- Fresh North Atlantic Salmon, Lemon Beurre Blanc
- Brazilian Rubbed Salmon, Brown Sugar, Orange Juice, Paprika, Garlic and Onion
- Grilled Chicken Caprese, Fresh Mozarella, Vine Ripened Tomato, Fresh Basil and Balsamic Glaze
- Chicken Parmesan, Seasoned Panko, Mozzarella, Parmesan, House-Made Marinara, Basil Pesto
- Seared Medallions of Pork Filet Mignon, Whole Grain Mustard Beurre Noisette, Cumberland Sauce
- 5 Layered Lasagna with Italian Herb Braised Beef, Ricotta, House Made Sauce Roasted Garlic Cream Accent
- Chicken Piccata, , Pan Seared, White Wine, Butter, Lemon, Capers
- Eggplant Rollatini, Sautéed Eggplant Curls, Ricotta, Parmesan, Mozzarella, Roasted Pine Nuts, Basil Chiffonade, Extra Virgin Olive Oil, Fresh Tomato Sauce
- Chicken Saltimbocca, Pan Seared, Garlic Sage Demi-Glace, Prosciutto
- Southern Fried Chicken, Marinated, Breaded and Fried, 8 Cut Whole Young Chicken
- Chicken Carbonara, Grilled Breast of Chicken, Penne Pasta, White Wine, Cream, Parmesan, Bacon, Mushrooms
- Rosemary and Roasted Garlic Rubbed Flank Steak with Seafood Stuffing, Bernaise Sauce (Additional \$6)
- Carvery of Roast Prime Rib of Beef with Scotch Infused Natural Jus and Creamy Horeradish (Additional \$8 + \$50 Carving Attendant Fee)

