

## BUFFET

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All buffets include: bread rolls, butter, coffee, decaf, tea & dessert

### CHOICE OF TWO SALADS:

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Mixed Baby Greens with Balsamic Vinaigrette, Sliced Apples, Feta Cheese & Nuts

Baby Spinach Salad with Raspberry Vinaigrette, Dried Cranberries & Nuts

Garbanzo Bean Salad with Red Onions, Cilantro, Bell Peppers & Seasoning

Caesar Salad with Croutons & Parmesan Cheese

Greek Salad with Tomato, Cucumber, Red Onions & Feta

Fresh Fruit Display

### ENTRÉES:

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Chicken Marsala in a Marsala Wine Sauce & Sautéed Mushrooms

Champagne Chicken in a Light Champagne Cream Sauce with Sorrel & Mushrooms

Chicken Piccata a Boneless Chicken Breast with Capers & White Wine Sauce

Stuffed Chicken a Boneless Chicken Breast Stuffed with Goat Cheese & Italian Herbs in a Brown Sauce

Tournedos of Beef Ragusa a Sliced Tri Tip with Wild Mushroom Forestier Demi Glace

Roasted Pork Tenderloin in a Merlot, Apricot, & Caramelized Onion Sauce

Roasted Salmon Filet with a Butter Lemon Sauce

Roasted Salmon with Capers, a Lemon-Lime Glaze & Red Onion

Roasted Salmon with a Hazelnut Pesto Glaze

Prime Rib Carving Station add \$4.75++ Per Guest. Please add a \$75.00+ Carver Fee.

### VEGETARIAN OPTIONS:

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Penne Fresco with Spinach, Mushrooms, Tomatoes & Artichokes Hearts in a White Wine Sauce

Tri-Colored Tortellini in a Basil Cream Sauce

Penne Chef Style with Mushrooms, Tomatoes, Garlic & Olive Oil

Roasted Zucchini Stuffed with Sautéed Vegetables and Crusted Parmesan Cheese

Roasted Bell Peppers Stuffed with Sautéed Vegetables and Crusted Parmesan Cheese

## ACCOMPANIMENTS:

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Wild Rice Pilaf

Roasted Garlic Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Fresh Seasonal Vegetables

Couscous

Brown Rice

Broccolini

## DESSERTS:

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Choice of Three:

Carrot Cake

Chocolate Fudge Cake

Chocolate Mousse Cake

NY Cheesecake

Assorted Cookies

Chocolate Brownies

Please add \$1.50++ per guest for the following items:

Napoleons

Éclairs

Fruit Tarts

Chocolate Dipped Strawberries

**TWO ENTRÉES & TWO ACCOMPANIMENTS**

**THREE ENTRÉES & TWO ACCOMPANIMENTS**

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## SERVED DINNER

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All entrees are served with bread rolls, butter, coffee, decaf, tea & dessert

### CHOICE OF ONE SALAD:

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Mixed Baby Greens with Balsamic Vinaigrette, Sliced Apples, Goat Cheese & Nuts

Baby Spinach Salad with Raspberry Vinaigrette, Dried Cranberries & Nuts

Caesar Salad with Croutons & Parmesan Cheese

### ENTRÉE OPTIONS:

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#### Chicken Breast Entrées:

Chicken Marsala in a Marsala Wine Sauce & Sautéed Mushrooms

Champagne Chicken in a Light Champagne Cream Sauce with Sorrel & Mushrooms

Sautéed Chicken Vesuvius a Chicken Breast with a Garlic Dalmatian Sage Cream Sauce

Roasted Chicken with Caramelized Shallots & Garlic Cloves

Chicken Breast Stuffed with Herbed Goat Cheese & a Red Wine Demi glace

#### Beef, Pork & Lamb Entrées:

Tournedos of Beef Ragusa a Sliced Tri Tip with Wild Mushroom Forestier

Demi Glace

Roasted Pork Tenderloin in a Merlot, Apricot, & Caramelized Onion Sauce

Grilled New York Steak with a Wild Mushroom sauce

Roasted Prime Rib of Beef in a Au Jus & Horseradish Cream Sauce

Filet Mignon in a Tarragon Sauce

Beef Wellington

Rack of Lamb in a Rosemary Sauce

Continued...

Seafood Entrées:

Roasted Salmon with Capers, a Lemon-Lime Glaze & Red Onion

Roasted Salmon with a Hazelnut Pesto Glaze

Fresh Pacific Salmon in a Butter Lemon Sauce

Filo Wrapped Salmon Stuffed with Sautéed Spinach, Drizzled with a Red Pepper  
Cream Sauce

Shrimp Scampi with White Wine, Shallots & Garlic in a Light Tomato Sauce

Oven Roasted Halibut with Ancho Chile Tomato Cream Sauce

Combination Entrées:

Grilled New York Steak in a Wild Mushroom Sauce & Grilled Prawns

Beef Medallion in a Cabernet Reduction Sauce & Grilled Jumbo Shrimp

Vegetarian Entrées:

Penne Fresco with Spinach, Mushrooms, Tomatoes & Artichokes Hearts in a  
Creamy White Wine Sauce

Tri-Colored Tortellini in a Basil Cream Sauce

Penne Chef Style with Mushrooms, Tomatoes, Garlic, Olive Oil & Red Sauce

Polenta Topped with Grilled Vegetables

Grilled Portobello on a bed of Sautéed Ratatouille & Parmesan Cheese

Stuffed Wild Mushroom Ravioli in a White Cream Sauce

Roasted Zucchini Stuffed with Sautéed Vegetables and Crusted Parmesan Cheese

Roasted Bell Peppers Stuffed with Sautéed Vegetables and Crusted Parmesan Cheese

Continued...

CHOICE OF TWO ACCOMPANIMENTS:

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Wild Rice Pilaf

Roasted Garlic Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Fresh Seasonal Vegetables

Couscous

Brown Rice

Broccolini

CHOICE OF ONE DESSERT:

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Carrot Cake

Original Cheesecake

Strawberry Cheesecake

Marble Cheesecake

Chocolate Mousse Cake

German Chocolate

Chocolate Supreme

Red Velvet

Please add \$1.00++ per guest for the following:

Tiramisu

Chocolate Truffle Cake

Chocolate Decadence Cake

Please add \$2.55++ per guest for the following:

Fresh Fruit Tart

Cream Puff \*Ice cream sandwich