



## ***SPECIAL EVENT DINNER BUFFET***

Dinner buffet includes premium coffee, tea and iced tea service

### ***Salads***

Mixed field greens or Caesar salad  
Warm rolls and butter

### ***Entrées***

***(select three)***

New York sirloin with mushroom and wholegrain mustard sauce  
Teriyaki BBQ'd glazed chicken  
Garlic braised chicken with basil cream sauce  
Seafood and saffron paella  
Penne pasta with eggplant, zucchini and tomato  
Sole filet with spinach, crab and lemon butter  
Pork loin with macerated apricots and spiced demi glaze  
Vegetarian orzo with mushroom, broccoli, peppers and rich tomato sauce  
Vegetarian or meat lasagna  
Tilapia filet crusted with tortilla chips and served with mango and corn salsa  
Atlantic salmon with caper and dill crust served with yogurt and cucumber dressing  
Shaved ham with pineapple sweet and sour glaze

### ***Vegetables***

**Choice of:** Pepper spiced green beans or steamed seasonal vegetable assortment  
**Choice of:** Garlic roasted red potatoes or white and wild rice pilaf or cheesy mashed potatoes

### ***Dessert***

Assortment of cakes and pies  
Seasonal fresh fruit display

***\$24.95 per person***

Prices subject to 18% gratuity and 6% sales tax.  
A minimum of 30 people required or a \$100.00 surcharge will apply.

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