



## **Buffet Dinner Menu**

All buffets include fresh garden green salad served with Ranch & Balsamic Vinaigrette herb & cheese croutons

Assorted fresh European rolls with butter

Coffee    Decaf    Hot Tea    Iced Tea    Iced Water

### **Silver Dinner Buffet - \$19.95 per person**

Choice of -

- (1) Entrée
- (1) Vegetable selection
- (1) Starch selection
- (1) Dessert selections

### **Gold Dinner Buffet - \$24.95 per person**

Choice of -

- (2) Entrée selections
- (2) Vegetable Selections
- (1) Starch selection
- (2) Dessert selection

### **Platinum Dinner Buffet - \$29.95 per person**

Choice of -

- (3) Entrée selection
- (2) Vegetable selection
- (2) Starch Selections
- (2) Dessert selections

## Dinner Entrée Selections

1. **Champagne Chicken** – Oven baked breast of chicken in a champagne and shallot cream sauce
2. **Chicken Marsala** - Breast of chicken in a Marsala and mushroom wine sauce
3. **Chicken Cacciatore** – Breast of chicken over penne pasta in a zesty Italian tomato sauce
4. **Half Roasted Chicken** – Herb and olive oil spice rub with honey soy glaze
5. **Stuffed Cornish Game Hen** – Black mission figs , caramelized pears, onions and smoked Applewood bacon with bleu cheese crumbles
6. **Pan Seared London Broil** – served with shitake mushroom, demi-brown port wine sauce
7. **Sweet Soy Glazed Fillet of Kobe Beef** served with baby Bok Choy and Enoki mushroom sauce
8. **14 oz. New York Steak** served with imported mushroom medley sauté
9. **Prime Rib of Beef** served with pan seared shallot and au jus sauce, horseradish cream sauce on the side
10. **Filet Mignon** – Pan seared and oven baked fillet wrapped in Applewood smoked bacon with wild mushroom medley
11. **Beef & Mushroom Skewer** – Fresh beef fillet and portabella mushroom in Port wine sauce
12. **Roast Pork Dijonnaise** – Pork tenderloin stuffed with cranberry, bacon and bleu cheese baked in a Dijon butter bread crumb crust
13. **Veal Sorentino** – Thin sliced veal topped with eggplant and provolone cheese over a light smoke tomato sauce
14. **Veal or Center Cut Port Chop** – Stuffed with Fontana cheese, basil, and Porcini mushroom with Sherry demi-glaze
15. **Colorado Milk Fed Lamb Chops** with braised fennel and Port Wine demi glaze
16. **Oven Roasted Wild Stripped Bass** with Saffron and tomato leek broth
17. **Pecan Crusted Salmon** - Pecan and honey crusted salmon fillet in a Pinot Grigio wine sauce
18. **Oven Baked Cedar Planked Salmon** – Salmon fillet on Applewood cedar with caper, red onion, Parmesan and cream cheese topping
19. **Baked Grouper Fillet** served with mango and toasted coconut sauce or your choice of lemon caper dill sauce
20. **Mascarpone & Shrimp Ravioli** in a wild mushroom and red wine sauce with shaved parmesan
21. **Traditional Paella** - Clams, shrimp, mussels, salmon with tomatoes, baby peas, garlic and Saffron Red Wine sauce
22. **Maryland Style Crab Cakes** served with warm tartar Remoulade sauce over freshly made battered onion rings
23. **Grilled Tuna Steak** served with lemon caper white wine cream sauce
24. **Marinated Grilled Shrimp and Scallop Brochette** – Virgin olive oil, fresh herbs and lite garlic
25. **Surf & Turf** – Petite fillet mignon and (3) three jumbo gulf shrimp served with lemon butter and White Wine sauce

## **Vegetable Selections -**

1. Baby Belgium Carrots in rum glazed herb butter
2. Freshly steamed broccoli, cauliflower or a medley of each
3. Green beans Almondine or Lyonnaise ( w/bacon and onion)
4. Zucchini & Squash Provencal (w/tomato, onion, pepper and garlic)
5. Broccoli & Cauliflower au gratin
6. Braised Red Cabbage
7. Eggplant Roulattini (rolled eggplant with ricotta cheese and Italian herbs)
8. Steamed or grilled asparagus
9. Yellow sweet corn with red and green diced bell pepper
10. Fresh sautéed snow peas with sesame

\*\*\* add additional vegetable selection - \$1.50 per person

## **Starch Selections-**

1. Garlic Roasted mashed potatoes
2. Baby Red Parsley Potatoes
3. Potatoes Au Gratin
4. Rice Pilaf
5. Mushroom Risotto with freshly grated parmesan
6. Piped Duchess Potato Rosettes
7. Jasmine Rice with lemon grass and coconut milk
8. Baked Idaho or Sweet Potatoes
9. Sweet Potato Mashers
10. French Fried Potatoes or Sweet potato fries

\*\*\* add additional starch selection - \$1.75 per person

## **Dessert Selections -**

1. New York Style Cheese Cake
2. Old Fashioned German Chocolate or Red Velvet Cake
3. Double Chocolate Fudge Triple layer Cake
4. Original Gourmet Carrot Cake
5. Assorted Cookies and Brownies
6. Mini Petit Fours ( mini chocolate cake and candied treats)
7. Key lime Pie
8. Cherry, Peach, or Apple Pie ( a la mode \$1.00 add per person )
9. Cherry or Apple Cobbler
10. Italian Tiramisu
11. Rice Pudding with rum soaked raisins
12. Marinated strawberries with chocolate sauce and fresh whipped cream
13. Mixed Berry or Strawberry Shortcake
14. Crème Brule
15. Chocolate or vanilla mousse