



## Dinner Grand Buffet Menu

A Minimum of 50 Guests Must Be Guaranteed

<b>Four Salad Courses, Two Entree Courses</b>	<b>\$29.95</b>
<b>Five Salad Courses, Three Entree Courses</b>	<b>\$32.95</b>
<b>Six Salad Courses, Four Entree Courses</b>	<b>\$34.95</b>

### Salad Courses:

Seasonal Fresh Fruit Display	Mixed Pasta Salad
Garden Greens, Assorted Dressings	Red Spanish Potato Salad
Hearts of Palm & Artichoke Salad	Oriental Cashew Chicken Salad
Classic Caesar Salad	Seafood Salad
Greek Salad	Chicken, Green Apple & Walnut Salad
Tomato Cucumber Salad	Antipasto Display
Tomato Mozzarella Salad	Marinated Calamari Salad
Grilled Vegetable Salad	Japanese Crab Salad

### Main Course Selections:

#### POULTRY

Thai Ginger Sweet & Sour Chicken  
Bourbon Chicken  
Chicken Piccata  
Beer Battered Chicken Breast  
Chicken Marsala

#### MEAT

Beef Bourignone  
Sliced Sirloin of Beef  
Lamb Shank  
Roast Pork Loin with Mojo  
Pepper Steak

#### PASTA

Penne Pasta and Italian Sausage  
Tri Colored Tortellini, Alfredo sauce  
Seafood Pasta, Cioppino Sauce  
Grilled Chicken Fettuccine Alfredo  
Pasta Primavera, Garlic Sauce

#### SEAFOOD

Tilapia Francaise  
Mahi-Mahi Oscar  
Seafood Newberg  
Maple Glazed Salmon Filet  
Paella Valenciana

### Accompaniments: (Select One)

Rice Pilaf, Coconut Rice, Garlic Mashed Potatoes, Oven Roasted Potatoes

All Buffet Meals are served with Our Chef's Choice of Seasonal Vegetables  
Warmed Rolls with Butter, Freshly Brewed Coffee and Tea

### Dessert Display

An Extraordinary Display of Assorted Layered Cakes,  
Chocolate Mousse and Petit Fours Freshly Brewed Coffee and Hot Tea

Prices Subject to 20% Taxable Service Charge 8% Sales Tax

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# **Additional Menu Considerations**

*To Compliment Your Buffet:*

## **Ice Carving**

Your Choice of a Variety of Designs  
\$350 per Block

## **Carved Meat Station**

*Chef Fee of \$100 Applies – Min 50 Guests  
All Carving Stations Include Petit Rolls*

*Roast Sirloin of Beef 4.95  
Steamship Round of Beef-Min 200g 4.95  
Roasted Prime Rib of Beef, Au Jus 7.95  
Herb Crusted Tenderloin of Beef 10.95*

*Steamship Round of Pork 4.95  
Honey Glazed Country Ham 4.95  
Cuban Style Roast Suckling Pig 4.95  
Sage Rubbed Roasted Turkey Breast 4.95*

## **Displays:**

*Deluxe Crudite Display 4.00  
Imported & Domestic Cheese Display 4.00  
Middle Eastern Display 6.95  
Deluxe Antipasto Display 7.95*

*Cold Seafood Extravaganza 9.95  
Raw Bar Display 10.95  
Blue Sea Sushi Display 10.95  
Assorted Smoked Fish Display 8.95  
Seared Ahi Tuna Display 9.95*

## **Action Stations**

*Chef Fee of \$100 Applies*

*Oriental Stir Fry 6.95  
Fajita Station 6.95*

*Pad Thai Bar – Shrimp & Chicken 8.95  
Pasta Station 5.95 ....  
(Add Chicken 2.00) (Add Shrimp 3.00)*

## **Sweet Ending**

*Chocolate Fountain Station \$6.00 pp. – Min 75 Guests  
Strawberries, Bananas, Pineapple Chunks, Lady Fingers and  
Marshmallows with Belgium Liquid Chocolate*

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