

Dinner Buffets

On The Lighter Side Buffet

\$26.95 per person

Classic Mixed Greens or Traditional Caesar Salad
Assorted Rolls and Creamery Butter
Choice of Oven Roasted Potato or Pasta
One Entrée Selection
Coffee & Tea Service

Our Traditional Evening Buffet

\$39.00 per person

Includes Choice of Salad: Classic Mixed Greens or Traditional Caesar
Rolls & Creamer Butter
Choice of two Starches
Choice of Vegetable
Two Entrée Selections
Chef's Dessert
Coffee & Tea

Buffet Menu Options:

Salads:

The Classic Mixed Greens House Salad or Our Traditional Caesar Salad with Parmesan Croutons

Vegetables:

Mélange of Vegetables, Green Beans, Honey Glazed Carrots, Cauliflower Au Gratin, Asian Stir-fry,
Green Bean Casserole, Roasted Brussels Sprouts with Onion, Roasted Root Vegetables

Starches:

Pasta: with Alfredo, Basil-Marinara, Creamy Pesto, Pomodoro, Gorgonzola Cream, Sundried Tomato,
Macaroni & Cheese or Alla Vodka Sauce

Potatoes: Oven Roasted Reds, Mashed Potatoes, Whipped Smashed Potatoes, Smashed Potatoes,
Home Fries, Au Gratin & Scalloped

Buffet Entrée Selections:

The Carver's Table:

Hand-carved Roast Beef, Turkey, Glazed Ham or Pork Loin

Accompanied with Assorted Rolls & Condiments

Enhance Your Buffet with Prime Rib, Cedar Planked Salmon & Whole Roasted Beef Tenderloin for an additional up-charge.

Chaffered Items:

Chicken Marsala, Piccata, Oven Roasted Herb or Francese

Oven Roasted Bone-in Chicken Pieces

Southern Fried Chicken

Turkey with Stuffing

Filet of Salmon with Whiskey Cream Sauce

Pan Seared Salmon with Beurre Blanc, Piccata or Sweet Chili Glaze

Chicken, Pork or Beef Stir Fry

Slow Cooked Pot Roast

Pepper Steak

Sliced Roast Beef & Jus

Stuffed Pork Loin

Lasagna Bolognese

Dinner Entrees

DINNER ENTREES

POULTRY

Chicken Saltimbocca	\$36.95
<i>Stuffed with Prosciutto & Cheese, Lemon -wine Sauce</i>	
Chicken Roasted Pepper & Goat Cheese	\$36.95
Chicken Francese	\$34.95
<i>Batter Dipped with Lemon Sauce</i>	
Chicken Milanese	\$36.95
<i>Topped with Mixed Green Salad, Asiago Cheese</i>	
Charbroiled Frenched Chicken	\$34.95
<i>Marinated with Lemon, Orange, Garlic & Herbs</i>	
Tuscan Grilled Chicken	\$34.95
<i>Marinated with Balsamic & Fresh Herbs, Tomato Confit</i>	

PORK

Maple Glazed Grilled Pork Chop	\$38.95
<i>Jalapeno-Apple Chutney</i>	
Stuffed Pork Loin	\$38.95
<i>Roasted Red Pepper, Spinach, Risotto & Cheese</i>	

BEEF

All Meat Entrees are Based on Market Price

Slow Cooked Pot Roast	
<i>Joey's Gravy</i>	
8oz Filet of Sirloin	
<i>Port Demi</i>	
Boursin Stuffed Filet of Sirloin	
<i>Demi</i>	
14oz Strip Steak	
<i>Herb Butter Medallion</i>	
6 or 8oz. Filet Mignon	
<i>Béarnaise Sauce</i>	
Herb Encrusted Prime Rib of Beef	
<i>Natural Jus</i>	
Slow Cooked Short Ribs	

PASTA

Scallop and Shrimp Pernod	\$34.95
<i>Tomatoes, Fresh Basil, Pernod Cream Sauce</i>	
Butternut Squash Ravioli	\$28.95
<i>Brown Butter Sage Sauce or Creamy Garlic Sauce</i>	
Pasta Primavera	\$27.95
<i>Fresh Vegetables and Choice of Garlic-White Wine or Light Alfredo Sauce</i>	

All of Classic Event Dinner Entrees Include:

*Classic Mixed Greens Salad
Assorted Fresh Baked Rolls & Creamery Butter
Chef's Starch & Seasonal Vegetable
Chef's Dessert and Coffee & Tea*

SEAFOOD ENTREES

Crab Stuffed Shrimp	\$39.95
Charbroiled Shrimp and Scallops	\$39.95
<i>Served over Linguine with Tomatoes, Asparagus & Roasted Garlic Cream Sauce</i>	
Pan Seared Salmon	\$39.95
<i>Choice of Miso Glaze or Sauce</i>	
Pepper Honey Salmon	\$39.95
<i>Brown Sugar Soy-butter Sauce</i>	
Miso Glazed Sea Bass	market
<i>Fried Leeks</i>	
Lobster Tail	market
<i>Drawn Butter</i>	

VEGETARIAN

Asian Vegetable Stir Fry	\$29.95
<i>Over Basmati Rice</i>	
Eggplant Lasagna	\$29.95
Portobello Mushroom Stack	\$29.95
<i>Grilled Vegetables, Tomato Essence</i>	
Rustic Root Vegetable Tart	\$29.95
Vegetable Wellington	\$29.95
<i>Seasonal Vegetables Baked in Puff Pastry</i>	
Vegetable Terrine	\$29.95
<i>Tomato Essence</i>	
Zucchini Cups	\$29.95
<i>Stuffed with Cous Cous & Vegetables</i>	
Stuffed Acorn Squash	\$29.95
<i>Wild Rice & Roasted Vegetables</i>	
Spinach & Cheese Stuffed Spaghetti Squash	\$29.95
Grilled T-bone Cauliflower	\$29.95
<i>Roasted Vegetables, Asian Vegetable Broth</i>	

DUET ENTRÉES

All Duet Prices are based on Market Price

Filet of Sirloin & Shrimp	
Filet of Sirloin & Lobster Tail	
Filet Mignon & Shrimp	
Filet Mignon & Lobster	
Filet Mignon & Sea Bass	
Filet Mignon & Stuffed Chicken	

Station to Station



***A minimum of 3 or more stations must be chosen when ordering**

Salad Station **\$9.95**

*Chopped Romaine and Mixed Greens
Accompanied with Tomatoes, Shredded Carrots, Cucumber,
Croutons, Olives, Cheese, Red Onion, Pumpkin Seeds,
Craisins & Assorted Dressings*

Add Chicken, Beef or Shrimp for an upcharge

Small Plate Salad Station **\$10.95**

*Small Plate Salads Served in a Variety of Glasses & Plates
Choice of 4 of the following: Caesar with Breadstick,
Beet & Goat Cheese, Caprese, Chop-chop, Mixed Greens,
Bibb with Apple & Blue Cheese, Cucumber with Sour Cream*

The Potato-tini Bar **\$10.95**

*Puree of Potatoes in Martini Glasses & Potato Skins
Accompanied with House-made Salsas, Sour Cream,
Fresh Herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions,
Whipped Butter, Grated & Crumbled Blue Cheeses*

The Baked Potato Bar **\$10.95**

*Russet Baked Potatoes Accompanied with House-made
Salsas, Sour Cream, Fresh Herbs, Bacon Bits, Gravy,
Tapenade, Fried Onions, Whipped Butter, Grated Cheeses*

South of the Border **\$14.95**

*Soft and Hard Taco Shells
Seasoned Ground Beef & Chicken, Shredded Lettuce,
Cheese, Chopped Tomatoes, Onion, Black Beans, Salsa,
Sour Cream, & Guacamole
Accompanied with Mexican Rice, Nacho Chips &
Warm Cheese*

Fajitas Station **\$14.95**

*Soft Taco Shells with Sizzling Seasoned Chicken & Beef
Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa,
Guacamole, Mexican Rice & Refried Beans*

The Slider Bar **\$14.95**

*Grilled Short Rib Beef Burgers & Fried Chicken Sliders
Accompanied with Ketchup, Assorted Mustards, Sweet
Relish, Dill Pickle Slices, Mayo, House-made Special Sauce,
Lettuce, Tomato and Onion served with Chips*

Just Fries **\$10.95**

*Crinkle Cut Fries, Shoestring, Sweet Potato Fries & Tator
Tots Accompanied with Chili, Warm Cheese Sauce,
Frizzled Onions, Bacon Bits, Cheese Curds, Gravy and
Parmesan – garlic, Spicy Ketchup*

The Bacon Bar **\$16.95**

*House-smoked Bacon prepared 3 ways- Candied, Hickory
Smoked, BBQ, Bacon on a Stick, Chocolate Covered Bacon
or Praline Accompanied Fresh Country Breads and Spreads*

Frito Bandito **\$12.95**

*Personal Bags of Fritos & Nachos
Accompanied with Warm Cheese, Chili, Chopped
Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream,
Salsas and Guacamole*

The Dumpling Station **\$12.95**

*An array of Savory Dumplings Prepared Steams,
Sautéed & Fried Accompanied with Soy, Peanut,
Sweet-chili & Hoisin Sauce*

Stations Continued....



Paella **\$14.95**
*Chef Manned -Traditional & Roasted Root Vegetable Paella
 Served in Mini Paella Pans
 Additional \$75.00 Chef's Fee*

Rice Bowl **\$9.95**
*Build Your Own Rice Bowl- White and Brown Rice
 Accompanied with Shrimp, Chicken, Pork, Beef Sprouts,
 Scallions, Snow Peas, Carrots, Peppers, Black Beans, and
 Sauces*

Pizza, Pizza **\$10.95**
*Assorted Fresh Baked Pizzas with Various Toppings
 Accompanied with Choice of Traditional Caesar or
 Classic Mixed Green Salad*

Mac & Cheese **\$9.95**
*3-Cheese and Creamy Velveeta Mac & Cheese
 Accompanied with Bacon Bits, Fresh Herbs, Sautéed
 Mushrooms, Chopped Tomatoes, Truffle Oil & Fried Onions
 Chef-manned made to order \$75.00 to order*

The Carver's Table **\$16.95**

*Carving Station with choice of...
 Glazed Ham, Herb Encrusted Pork Loin, Roast Beef,
 Oven-roasted Turkey*

Prime Rib & Beef Tenderloin add up-charge

Pasta Station **\$9.95**
Choose 2 pastas & 2 sauces

Pastas: Penne, Stuffed Gnocchi, Tortellini or Farfalle
Sauces: Marinara, Pomodoro, Gorgonzola Cream,
 Sundried Tomato, Alfredo, Pesto or Alla Vodka,
 Butternut Squash, Creamy Garlic

*Accompanied with Garlic Bread
 (chef-manned "pasta to order" also available)*

Lettuce Wraps **\$12.95**

*Shredded Chicken, Beef & Shrimp, Cellophane Noodles,
 Shredded Carrots, Bean Sprouts, Mushrooms and Lettuce
 Leaves with Spicy Thai Sauces- Peanut, Red Chili, Kung Pao*

A Taste of the South **\$14.95**

*Southern Fried Chicken, Mac & Cheese, Sautéed Garlicky
 Greens & Corn Bread*

A Taste of India **\$12.95**

Vegetarian Samosas, Butter Chicken, Aloo Gobi, Naan Bread

Asian Liaison **\$14.95**

*General Tso's Chicken, Beef & Broccoli or Vegetable Stir Fry
 Accompanied with White, Stir-fried or Brown Rice*

Mu Shu Dumplings with Hoisin Glaze & Fortune Cookies

**Classic Events Chef's Small Plate Stations
 Customize Small Plates with our Chef for a fun,
 interactive station for your guests.
 Additional fee required for "chef-manned"**