



Create Your Own Buffet

Salad Selections

Seasonal Greens, Tomatoes, Cucumbers & Red Onions Tossed with Balsamic Vinaigrette
Classic Caesar Salad with Shredded Parmesan & Croutons

Pasta Selections

Penne Pomodoro ~ Penne Alla Vodka
Baked Penne with Marinara Sauce, Ricotta & Mozzarella Cheese
Orecchiette, Spinach, White Beans, Artichoke, Roasted Peppers, Caramelized Onions & Vegetable Jus Lie
Bow Tie, Pancetta Bacon, Sun Dried Tomato, Roast Garlic & Spinach Tossed in a Creamy Parmesan Sauce

Fish Selections

Crab Stuffed Filet of Flounder
Baked Filet of Salmon with Artichokes, Capers & Lemon
Cajun Mahi-Mahi Topped with a Corn and Black Bean Salsa & Avocado Ranch

Poultry Selection

Breast of Chicken ~ Francaise, Piccata or Marsala
Grilled Breast of Chicken Bruschetta with Fresh Mozzarella & Drizzled with Balsamic Glaze
Roast Breast of Turkey, Herb Stuffing, Pan Gravy & Cranberry Sauce

Meat Selection (Add \$4 per person)

Italian Sausage with Peppers & Onions ~ House-made Meatballs Marinara
Grilled Steak Tips in Mushroom Bordelaise
Roast Loin of Pork, Pan Gravy

Buffet includes

Seasonal Vegetable & Roasted Potatoes

Fresh Baked Cookies, Ghirardelli Brownies & Coffee Service

\$28 per person

Add a Carving Station to Your Buffet (per person)

Roast Tenderloin of Beef, Demi Glace & Creamed Horseradish \$8

Roast NY Strip Loin, Au Jus & Creamed Horseradish \$8

Seared Yellow Fin Tuna, Teriyaki Glaze & Wasabi Mayo \$8

Sales Tax & 20% Gratuity Additional | Minimum of 25 Guests