



## **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**

\$29 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