

Dinner Buffets

Includes mixed field green salad, one entrée, two sides dishes, fruit, dinner rolls and butter and dessert

Salad Choices:

Mixed field greens salad with tomatoes, cucumbers, red onion, carrot curls, olives and dressing

Caesar salad with romaine lettuce, sun dried tomatoes, Calamata olives, parmesan croutons and Caesar dressing

Mixed spring lettuces with poached pears, candied pecans, stilton cheese, blueberries and a blueberry vinaigrette dressing (add \$3.00)

Southwest Caesar – traditional salad with a western flair, roasted corn, black beans, tortilla chips, toasted pumpkin seeds, roasted tomatoes and a chipotle flavored Caesar dressing (add \$3.00)

Sautéed chicken breast with sliced Prosciutto

Sautéed eggplant, mozzarella cheese with a simmered tomato and white wine sauce

\$20.99/person

Artichoke and goat cheese stuffed chicken breast
Served with a sweet and tangy roasted red bell pepper sauce
\$22.99/person

Stuffed loin of pork
Fall fruits, celery, onion, pecans and bread croutons served with a demi
glace
\$23.99/person

Cedar planked salmon
Finished with our own raspberry chipotle sauce
\$ 27.99/person

Chef carved marinated and roasted beef tenderloin
With a green peppercorn and Dijon crust, served with a cognac sauce
\$29.99 /person

Shrimp Creole
A New Orleans classic with sautéed jumbo gulf shrimp in a tangy Creole
sauce served with a saffron rice pilaf
\$29.99/person

Grilled salmon filet
Prepared with fresh spinach, cannelloni beans and roasted tomatoes
\$27.99/person

Chef carved prime rib roasted to a turn
Served with natural juices and horseradish sauce
\$32.99/person

Selection of Dinner Side Dishes

Wild rice pilaf
Mixed grain pilaf
Garlic mashed potatoes
Roasted herb baby potatoes
Parsley new potatoes with sour cream
Marinated grilled vegetables
Medley of seasonal vegetables
Green beans with mushrooms and onions
Sesame lemon carrots
Zucchini Provencal
Spinach Soufflé
Broccoli
Cauliflower
Asparagus
Corn pudding

Desserts Assorted
French Pastries
Cakes
Cobblers
Assorted Pies'

Chocolate Fountain available at \$450.00
and Double on the Chocolate \$950.00