

Buffet Options

Choice of Two Salads, Two Entrées & Two Side Dishes
Fresh Seasonal Vegetable, Dinner Rolls & Butter
Fresh Hot Coffee & Ice Water
Are complimentary with service

Lunch Duet \$24.95 per person, Trio \$27.95 per person
Dinner Duet \$31.95 per person, Trio \$34.95 per person

Limited To One Beef Selection
Duet – Two Entrées, Trio – Three Entrées

Salad Selections

Garden Green – Romaine/Red Leaf & Spring Mix with Tomatoes &
Cucumber Wedges

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Caesar – Romaine, Fresh Shaved Parmesan and Croutons

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Greek – Romaine & Spring Mix, Black Olives, Red Onion Rings and
Feta cheese

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Spinach - Spinach, Sliced Mushrooms, Mandarin Oranges,
Tomatoes, Toasted Almonds (Hot Bacon Dressing)

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Fruit – Fresh Mixed Seasonal Fruit (Pineapple, Watermelon,
Cantaloupe, Honeydew, Grapes)

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Grilled Vegetable – Marinated Fresh Grilled Vegetables,
(Squash, Portabella Mushrooms, Peppers, Onions, ect)
On Top of Mixed Greens

Please add 19% service charge and 8.75% sales tax to the above prices
All prices are subject to change

Chicken Entrées

Jerusalem – Artichoke Hearts & Roasted Red Peppers in a slightly
Spicy Garlic Cream Sauce

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Gorgini – Red & Green Grapes in a Gorgonzola Cream Sauce topped
with Deep Fried Walnuts

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Dijonaise – Marinated Grilled Chicken Breast in a light Dijon Sauce
with a hint of Honey and Tarragon (House Specialty)

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Marsala – Sliced Mushrooms, Chopped Garlic, Shallots and Marsala
Wine in a Demi Glaze Sauce

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Al Pesto – Marinated Grilled Chicken Breast in a Creamy Basil Pesto
Sauce, topped with Chopped Tomato and Toasted Pine Nuts

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Teriyaki - Marinated Grilled Chicken Breast brushed with a Teriyaki
Glaze and garnished with Fresh Pineapple and Scallions

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Tex Mex – Grilled Chicken Breast with a Chipotle Pesto, topped with
melted Pepper Jack Cheese

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Creole Chicken – Pan Seared Boneless Chicken Breast topped with a
Spicy Cajun Creole Sauce

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South of The Border – Marinated Chicken Breast topped with a Corn
Bell Pepper Sauce

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Chicken Piccata – Pan Seared & Lightly Floured, Sautéed in Butter
with Lemon Juice, Capers and Cream

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Beef Entrées

Roast Prime Rib – with Au Jus and Horseradish Cream Sauce

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New York Steak – Grilled New York Strip Steak topped with Sautéed
Mushrooms & Onion Strings

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Braised Short Ribs – Slow Cooked Boneless Short Ribs with herbs De
Province and Kalamata Olives in a Red Wine Tomato Base

Pork Entrées

Cider Brined Pork Loin – Boneless Pork Loin Chops on a bed of
Creamed Leeks and topped with Apples

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Pork Loin Dijonaise – Marinated Pork Loin in a light Dijon Sauce
with a hint of Honey and Tarragon (House Specialty)

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Pork Loin Marsala – Sliced Mushrooms, Chopped Garlic, Shallots and
Marsala Wine in a Demi Glaze Sauce

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Pork Loin Jerusalem – Artichoke Hearts & Roasted Red Peppers in a
slightly Spicy Garlic Cream Sauce

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Sherry Pork Loin – Sliced Mushrooms and Sherry Wine, with a hint
of Tarragon

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Pepper Pork Loin – Marinated Pork Loin with Roasted Red Pepper
Sauce

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Fish Entrées

Baked Cod – Cod Fillets topped with a Fresh Tomato Caper Salsa

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Grilled Mahi Mahi – Topped with Tropical Salsa, Lemon Caper Butter
or Teriyaki Glaze and Pineapple

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Halibut – Baked Halibut with a warm Thyme Sherry Vinaigrette
Sauce

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Sword Fish – Grilled with a Tomato Basil Reduction

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Salmon – Grilled and topped with Béarnaise Sauce or Lemon Caper
Butter

Vegetarian Entrées

Seasonal Grilled Vegetables over a bed of White Rice

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Garden Vegetable Risotto

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Eggplant Parmesan

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Vegetable Lasagna

Side Dishes

~ Roasted Red Potatoes with or without Rosemary

~ Bowtie Pasta with Butter & Parmesan Cheese

~ Garlic Mashed Potatoes

~ Red Beans & Rice

~ Baked Potato

~ Spanish Rice

~ White Rice

~ Rice Pilaf

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Pasta Entrées

Rigatoni, Penne or Bowtie

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Filled Pasta – Ravioli or Tortellini

Sauces

Roasted Red Pepper Cream

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Bolognese Meat sauce

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Olive Oil with Garlic

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Pesto Cream

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Marinara

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Alfredo

Add On Items

Grilled Chicken Breast ~ Sliced Italian Sausage
(Mini) Meatballs ~ Seasonal Vegetables

\$2.00 per person

Bay Shrimp

\$3.00 per person

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