



## *Buffet Dinner*

Minimum of 25 guests

32.00 per guest, choice of two (2) entrées

37.00 per guest, choice of three (3) entrées

### Salad

Choice of One

Spring Mix with Fennel, Grape Tomato, Carrot & Balsamic Dressing

Tossed Garden with Choice of Ranch & Balsamic Dressing

Spinach, Strawberry & Kiwi with White Balsamic Dressing

Wedge of Iceberg Lettuce, Bacon, Grape Tomato with Creamy Moody Blue Cheese Dressing

Traditional Caesar +2

### Fresh Fruit

### Entrée

Seared Snapper  
with peppers, onions, green olives & jalapenos

Pork Tenderloin  
with bourbon glaze & baked apples

Roasted Beef Flat Iron  
with truffle mushroom sauce

Seared Salmon  
with orange-fennel salad

Almond Crusted Chicken Breast  
stuffed with sautéed spinach & brie

Oven Roasted Chicken  
with mushrooms & pancetta

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### Sides

Choice of three (3)

- Glazed Carrots
- Savory Rice
- Herb Roasted Yukon Gold Potatoes
- Garlic Whipped Potatoes
- Buttered Broccoli
- Curry Roasted Cauliflower
- Green Bean Almandine
- Whipped Sweet Potatoes  
with praline topping

### Mini Dessert Display

Choice of six (6)

- Spiced Carrot Cake  
with vanilla bean creme au glaise
- Lemon Tartlets
- Dark Chocolate Hay Stacks
- White Chocolate Hay Stacks
- Lemon Bismarcks
- Pecan Tartlets
- Fruit Tartlets
- Chocolate Peanut Brownies
- Coconut Macaroons
- Almond Macaroons

### Enhancements

Enhance your buffet with Hors D'oeuvres, Culinary Feature Station and/or a Carving Station.  
See pages 22-24 for details.

water on table, coffee on request

All menu items listed above are priced per person.  
The above prices are subject to a service charge of 20% and applicable taxes.  
Pricing is subject to change without notice.  
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