

DINNER BUFFET

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum

All Buffets Include Two Entrée Sections Selections, Three Accompaniments, Freshly Baked Rolls and One Dessert Selection,
Coffee, Decaf Coffee, & Hot Tea Service

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise
HOUSE MADE CRAB CAKES – Classic English Tartar Sauce
CRAB IMPERIAL STUFFED FLOUNDER – Cajun Cream
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms
GULF SHRIMP TORTELLINI – Artichoke, Spinach, Roasted Pepper, Boursin
GRILLED SALMON FILLET – EVOO, Bourbon Fruit Glaze
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn, Demi Glaze

\$52

MEZZANINE

PRETZEL CRUSTED CHICKEN – Maple Honey Drizzle
CHICKEN ROULADE – Spinach, Prosciutto, Mozzarella, Lemon Beurre Blanc
APPLE & BRIE STUFFED CHICKEN – Frangelico Glaze, Toasted Almonds
OVEN FIRED ATLANTIC COD – Lemon, Basil, Chili Vinaigrette
BBQ CHICKEN ROULADE – Bacon, Sharp Cheddar, BBQ Glaze
CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus
ATLANTIC SALMON – Honey Soy Glaze, Ginger Butter Sauce
BROWN SUGAR & CHILI GRILLED BISTRO TENDER LOIN – Chimichurri Drizzle
PRIME PORK LOIN – Apple Cider Marinade, Port Demi
CHICKEN & SHRIMP SCAMPI – Lemon Butter

\$42

MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay
HOUSE MEATLOAF – Frizzled Onion Straws, Rich Demi Glaze
ROASTED TURKEY BREAST – Apple Bacon Stuffing, Cider Pan Gravy
PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream Sauce
FILLET OF HADDOCK – Pineapple Tequila Salsa
APPLEWOOD SMOKED HAM – Sun Dried Cherry Glaze
HERB CRUSTED TOP ROUND OF BEEF – Au Jus
BROWN SUGAR & CHILI FLANK STEAK – Mushroom Marsala -or- Three Herb Chimichurri

\$38

TUSCANY

TRADITIONAL MEAT LASAGNA – Four Cheese, Bolognese Sauce
CHICKEN MARSALA – Mushrooms, Onion, Marsala
BAKED RIGATONI – Artichokes, Mushrooms, Sautéed Spinach & Tomato Fennel Sauce
PAN SEARED CHICKEN PICATTA – Lemon Caper
CHEESE TORTELLINI – Grilled Seasonal Vegetables, Parmesan, Alfredo
GRILLED CHICKEN BRUSCHETTA – Tomato, Mozzarella, Balsamic Glaze
RIGATONI BOLOGNESE – Beef, Pork, Rustic Tomato Sauce
CHICKEN CARBANARA – Pancetta, Parmesan Cream
HERB ROASTED PORK LOIN – Grated Pecorino Cheese, Chianti Wine Sauce
CHICKEN PARMESAN – Herbed Bread Crumbs, Vodka Cream, Parmesan

\$35

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

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SALAD

Farmer's Garden – Baby Lettuce, Carrot, Scallion, Garden Tomato, Cucumber, Croutons,

Choice of Balsamic Vinaigrette, Green Goddess, or Pesto Buttermilk

Caesar – Romaine, Radicchio, Parmesan, House-Made Crouton, Creamy Caesar Dressing

Summer Berry – Baby Lettuce, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Raspberry Vinaigrette

English Garden – Leaf Lettuce, Watermelon, Radishes, English Peas, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette

Gorgonzola Pear– Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

Greek – Romaine, Black Olives, Tomato, Cucumber, Green Pepper, Feta, Pepperoncini, Greek Dressing

VEGETABLE

Grilled Asparagus Spears – Parmesan, Garlic

Buttered Broccoli Florets – Roasted Red Pepper

Baked Corn Pudding

Green Beans – Bacon

Carrots – Maple Glaze

Broccoli, Cauliflower & Carrot Medley

Seasonal Vegetable Medley

Grilled Plum Tomato Halves – Fresh Basil

Roasted Sweet Corn – Poblano Peppers

Oven Roasted Brussel Sprouts – Balsamic Glaze

Broiled Stuffed Tomato – Panko, Parmesan, Fresh Herbs

GRAIN, PASTA, POTATO

Four Cheese Ravioli – Brown Butter Sauce

Quinoa Pilaf – Herbs, Lemon

Rustic Potato Mash

Scalloped Potatoes

Wild Rice Pilaf

Oven Roasted Potatoes

Whipped Sweet Potatoes

Twice Baked Potato

White Cheddar Mac & Cheese

DESSERT

Rainbow Sorbet

Apple Crisp

Brownies

Vanilla Crème Brulee

Blueberry & Peach Cobbler

Lemon Bars

Pineapple Upside Down Cake

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