

The Gourmet Buffet

Choose 2 Main Courses, 1 Starch, 1 Vegetable, 1 Salad, 1 Bread, 1 Dessert

Main Courses

Filet au Marchand Du Vin - Sliced filet Mignon with a complex sauce of Pinot Noir, duxelle, tomato, scallion and herbs. **Or** Bearnaise sauce if preferred.

Lamb Chops In Sizzled Garlic - Australian lamb chops are pan roasted in fresh garlic, rosemary and extra virgin olive oil. Served with mint jelly.

Prime Rib Roast - Seasoned and slow roasted tender beef, served with creamed horseradish.

Roman Osso Bucco - Beef shanks, slowly braised in a Chianti, San Marzano demi glace laced with orange zest and seasonings, and is finished with fresh gremolata.

Boeuf Bourguignon - Tender pieces of beef braised for hours in red wine, beef stock and herbs. Garnished with Carrots, mushrooms, and pearl onions.

Roasted Tri Tip - Seasoned and oven roasted, served with creamed horseradish.

Alaskan King Crab Legs - Alaskan king crab is steamed over fragrant court bouillon and served with drawn butter.

Baked Salmon Fillet - Served with a garlic dill compound butter, or hollandaise sauce.

Thai Sweet Chili Salmon (Mild) - Served with a scallion, cilantro, and sweet chili sauce.

Shrimp Scampi - Tender shrimp is sauteed in a garlic, chardonnay, butter sauce.

Lasagna Riviera - Shrimp, cod, and scallops are pan roasted in chardonnay and herbs. Delicious layers of pasta, cheeses, roasted red peppers and spinach are finished with a creamy parma rosa sauce.

Starches

Potatoes Au Gratin - Fresh potatoes, herbs, and three cheeses baked with a parmesan-crumb topping.

Garlic Mashed Potatoes - Fresh garlic, cream, butter and bay.

Roasted Rosemary Potatoes - Olive oil, pepper and fresh rosemary.

Loaded Baked Potatoes - Sour cream, butter, bacon, cheddar and chives.

Savory Wild rice pilaf - Mix of wild and white rice, herbs and seasonings.

Baked Macaroni And Cheese - Mix of creamy cheeses with a crumb topping.

**Priced at \$60 per person
Plus 7.6% tax and 18% gratuity
Vegetables**

Sauteed French Green Beans - butter and fresh garlic.

Italian Style Green Beans - Fresh green beans with garlic tomato confit.

Maple Glazed Carrots - Fresh carrots in a light maple butter glaze.

Mixed Vegetables In Lemon Butter - Fresh Broccoli, baby carrots, and cauliflower in lemon butter.

Stuffed Baked Tomatoes - Topped with herbed parmesan crust and baked "al dente".

Fresh Asparagus (Seasonal) - Served simply with butter and lemon zest, *or* hollandaise.

Zucchini And Roasted Tomatoes - Freshly sliced zucchini and garlic tomato confit.

Salads

House Salad - Mixes lettuces, cucumber, tomatoes, and a selection of dressings.

Signature Spinach - Bacon, chopped egg, balsamic vinaigrette.

Caesar Salad - Romaine, black olives, red onion, tomatoes, croutons, and parmesan.

Spring Fresh - Romaine, dried cranberries, roasted pecans, diced apple, red onion and raspberry vinaigrette.

Feta Pasta Salad - Rotini, fresh basil, sun dried tomatoes, olives, feta and parmesan.

Tomato and Feta Salad - Fresh tomatoes, red and green bell peppers, onions and olives, tossed in an italian pesto vinaigrette.

Breads

Dinner rolls with butter

Parmesan Encrusted Garlic Bread

Sweet Cornbread And Honey Butter

Desserts

Choose 1

Warm New Orleans Bread Pudding With Brandy Sauce

Strawberry Shortcake With Vanilla Whipped Cream

Lemon Mousse With Chantilly Cream

Warm Peach Cobbler With Vanilla Whipped Cream

French Vanilla Mousse With Fresh Citrus Infused Berries

Cheesecake With Choice of Blueberry *Or* Strawberry Sauce

Fudge Brownies

Soft Cookie Assortment

The Grand Buffet

Choose 2 Main Courses, 1 Side, 1 Vegetable, 1 Salad, 1 Bread, 1 Dessert

Main Courses

Beef Stroganoff with Buttered egg noodles - Tender beef, braised in Chardonnay, Cabernet Sauvignon, bay, garlic and onion, Finished with flash-sauteed mushrooms and sour cream.

Beef And Stout Cottage Pie - Tender braised beef in a dark stout gravy with thyme, rosemary and fresh vegetables encased in a generous layer of cheddar mashed potatoes.

Boeuf Bourguignon - Tender pieces of beef braised for hours in red wine, beef stock and herbs. Garnished with Carrots, mushrooms, and pearl onions.

Roasted Tri Tip - Seasoned and oven roasted, served with creamed horseradish.

Onion Crusted Chicken - With Maille Dijon Cream Sauce - Chicken breasts are pounded thin, and coated with crisp fried onions, and finished with a piquant Dijon/cream sauce.

Chicken Teriyaki - Sauteed chicken breast and pineapple in a dark, sesame teriyaki sauce.

Chicken Marsala - Chicken breast pounded and sauteed in Marsala with buttery fresh mushrooms.

Baked Salmon Fillet - Served with a garlic dill compound butter, or hollandaise sauce.

Thai Sweet Chili Salmon (Mild) - Served with a scallion, cilantro, and sweet chili sauce.

Shrimp Scampi - Tender shrimp is sauteed in a garlic, chardonnay, butter sauce.

Herb Roasted Turkey Breast - Turkey breast roasted on the bone with butter and seasonings, served sliced with a light gravy.

Loin of Pork with Apple Saute - Medallions of pork loin are roasted and served with apples sauteed in butter and fresh herbs.

Beef Lasagna Romano - Thin layers of pasta, generously filled with Romano, mozzarella, and ricotta, Sauced with a beef and wine laced marinara.

Seafood Lasagna - Shrimp and cod are pan roasted in chardonnay and herbs. Delicious layers of pasta, cheeses, roasted red peppers and spinach are finished with a creamy parma rosa sauce.

**Priced at \$50 per person
Plus 7.6% tax and 18% gratuity
Starches**

Potatoes Au Gratin - Fresh herbs, and three cheeses baked with a parmesan-crumb topping.

Garlic Mashed Potatoes - Fresh garlic, cream, butter and bay.

Roasted Rosemary Potatoes - Olive oil, pepper and fresh rosemary.

Loaded Baked Potatoes - Sour cream, butter, bacon, cheddar, and chives.

Savory Wild rice pilaf - Mix of wild and white rice, herbs and seasonings.

Baked Macaroni And Cheese - Mix of creamy cheeses and a crumb topping.

Vegetables

Sauteed French Green Beans - butter and fresh garlic.

Italian Style Green Beans - Fresh green beans with garlic tomato confit.

Maple Glazed Carrots - Fresh carrots in a light maple butter glaze.

Mixed Vegetables In Lemon Butter - Fresh Broccoli, baby carrots, and cauliflower in a lemon butter.

Zucchini And Roasted Tomatoes - Freshly sliced zucchini and garlic tomato confit.

Salads

House Salad - Mixes lettuces, cucumber, tomatoes, and a selection of dressings.

Signature Spinach - Bacon, chopped egg, balsamic vinaigrette.

Caesar Salad - Romaine, black olives, tomatoes, house croutons and parmesan.

Potato Salad - Russets, green onions, sweet relish and mayonnaise.

Feta Pasta Salad - Rotini, fresh basil, sun dried tomatoes, olives, feta and parmesan.

Breads

Dinner rolls with butter

Parmesan Encrusted Garlic Bread

Sweet Cornbread And Honey Butter

Desserts

Choose 1

Warm New Orleans Bread Pudding With Brandy Sauce

Strawberry Shortcake With Vanilla Whipped Cream

Lemon Mousse With Chantilly Cream

Warm Peach Cobbler With Vanilla Whipped Cream

French Vanilla Mousse With Fresh Citrus Infused Berries

Cheesecake With Choice of Blueberry Or Strawberry Sauce

Fudge Brownies

Soft Cookie Assortment

The Classic Buffet

Choose 2 Main Courses, 1 Starch, 1 Vegetable, 1 salad, 1 Bread, all meals includes a Chef's Choice Dessert

Main Courses

Old Fashioned Meatloaf And Rich Mushroom Gravy - Ground beef, seasonings, finely minced vegetables, are roasted and finished with sauteed mushrooms and a dark, wine infused demi glace.

Chicken Teriyaki - Sauteed chicken breast and pineapple in a dark, sesame teriyaki sauce.

Chicken Cordon Bleu - Breaded chicken breast filled with swiss cheese and ham, served with dijon Hollandaise.

Rolled Loin Of Pork - Tender loin of pork is butterflied, filled with sage sausage stuffing, served sliced with a savory-herb sauce.

Beef Lasagna Romano - Thin layers of pasta, generously filled with Romano, mozzarella, and ricotta, Sauced with a beef and wine laced marinara.

Penne Rustica - Chicken breast, shrimp, penne pasta, roasted red peppers, fresh basil, rosemary, parmesan, pecorino Romano, and prosciutto.

Chicken Or Shrimp Fettuccine Alfredo - Chicken breast **or** shrimp in a classic sauce made with cream, garlic and parmesan. Served, tossed with fettuccine pasta and finished with grated parmesan.

Starches

Potatoes Au Gratin - Fresh herbs, and three cheeses baked with a parmesan-crumb topping.

Garlic Mashed Potatoes - Fresh garlic, cream, butter and bay.

Roasted Rosemary Potatoes - Olive oil, pepper and fresh rosemary.

Loaded Baked Potatoes - Sour cream, butter, bacon, cheddar, and chives.

Savory Wild rice pilaf - Mix of wild and white rice, herbs and seasonings.

Baked Macaroni And Cheese - Mix of creamy cheeses and a crumb topping.

**Priced at \$40 per person
Plus 7.6% tax and 18% gratuity
Vegetables**

Sauteed French Green Beans - butter and fresh garlic.

Italian Style Green Beans - Fresh green beans with garlic tomato confit.

Maple Glazed Carrots - Fresh carrots in a light maple butter glaze.

Mixed Vegetables In Lemon Butter - Fresh Broccoli, baby carrots, and cauliflower in a lemon butter.

Zucchini And Roasted Tomatoes - Freshly sliced zucchini and garlic tomato confit.

Salads

House Salad - Mixes lettuces, cucumber, tomatoes, and a selection of dressings.

Signature Spinach - Bacon, chopped egg, balsamic vinaigrette.

Caesar Salad - Romaine, black olives, tomatoes, house croutons and parmesan.

Potato Salad - Russets, green onions, sweet relish and mayonnaise.

Feta Pasta Salad - Rotini, fresh basil, sun dried tomatoes, olives, feta and parmesan.

Breads

Dinner rolls with butter.

Parmesan Encrusted Garlic Bread.

Sweet Cornbread And Honey Butter

The International Buffets

The Spanish

Includes - Refried beans, spanish rice, corn chips, guacamole, sour cream, lettuce, salsa, and Chef's choice dessert.

Choose 2

Cheese or chicken enchiladas

Beef or chicken fajitas

Chicken and mango salsa
Beef or chicken tacos
Chicken flautas

The Italian

Includes - Pasta, garlic bread, caesar or house salad, italian green beans or mixed vegetables and lemon butter, and Chef's choice dessert.

Choose 2

Beef lasagna (vegetarian upon request)
Fusilli pasta with italian sausage marinara
Chicken Marsala
Chicken or Shrimp Alfredo
Shrimp Scampi

The Bavarian

Includes - German red cabbage or kraut, mashed potatoes or hot german potato salad, house salad, pretzel rolls and lager cheese spread, mustard, and Chef's choice dessert.

Choose 2

Jaeger Schnitzel - Breaded pork loin cutlets with rich mushroom gravy.
Chicken Schnitzel - Pounded, breaded chicken breast served with lemon wedges.
Smoked German Sausage - White wine, onions, and caraway braised kraut.
Bavarian Goulash - Diced pork stewed with wine, paprika, seasonings, bell peppers, and potatoes.

**Priced at \$30 per person
Plus 7.6% tax and 18% gratuity
"Have it your way" Bars
All meals include a Chef's choice dessert.**

Burger Bar - 1/3 lb patties on brioche buns. Toppings include lettuce, tomato, cheese, pickles, bacon, pineapple/teriyaki, sauteed mushrooms, guacamole/ortega chiles, BBQ sauce. Mayo, mustard and ketchup. Potato salad or pasta salad or coleslaw.

Sandwich Bar - A selection of deli meats, bacon, cheeses, lettuce, tomatoes, a variety of breads, and condiments. Potato salad or pasta salad, or cole slaw.

Baked Potato Bar - Foil wrapped russets, classic loaded baked potato toppings, and your choice of broccoli and cheese sauce or chili cheese.

Soup and Traditional Salad Bar - Mix of lettuces, dressings, 3 bean salad, cucumber, pickled beets, chopped egg, cheese, chopped, fresh bacon, sunflower seeds, etc. Rolls and butter.

Soup and Nicoise Salad Bar - Albacore tuna, boiled egg, olives, tomato wedges, marinated french green beans, marinated red potatoes, Dijon vinaigrette, and green leaf lettuce. Parmesan crusted garlic bread.

Soup and Spring Fresh Salad Bar - Romaine lettuce, dried cranberries, roasted pecans, diced apple, red onion and raspberry vinaigrette. Choice of potato salad or pasta salad or coleslaw. Rolls and butter.

Taco Bar - Seasoned beef and chicken, tortillas, cheese, sour cream, guacamole, salsa, onions, shredded lettuce, beans, rice, and corn chips.

**Priced at \$25 per person
Plus 7.6% tax and 18% gratuity**