



## Dinner Buffet Menu

### SOUP OR SALAD (Choose One Soup OR Salad)

#### SOUPS

Tomato Basil Bisque  
Vegetable Minestrone  
Italian Wedding Soup  
Lobster Bisque

#### SALADS

McCall House Salad ~ Cucumber, Grape Tomatoes, Carrots, White Balsamic Vinaigrette  
Classic Caesar Salad ~ Herb Croutons, Shredded Parmesan  
Roasted Beet Salad ~ Toasted Pine Nuts, Goat Cheese, Orange Basil Dressing  
Chinois Salad ~ Crispy Wontons, Mandarin, Roasted Cashews, Sesame Ginger Vinaigrette

### ENTREES (Choose Two)

Herb de Provence ~ Seared Chicken, Tomato Tarragon Jus  
Chicken Parmigiana ~Crisp Chicken Cutlet, Mozzarella, San Marzano Tomato Sauce  
Chicken Milanese~ Chicken Cutlet, Baby Arugula, Grape Tomatoes, Fresh Mozzarella, Balsamic Glaze  
Chicken Marsala ~ Sautéed Mushrooms, Rosemary, Sundried Tomatoes, Marsala Wine Sauce  
Rosemary Roast Pork Loin ~ Roast Garlic, Natural Jus  
Sliced Roast Beef au Jus served with Club Rolls  
Grilled Flank Steak ~ Balsamic Grilled Red Onions  
Eggplant Rollatini ~ Ricotta Filling, Mozzarella, San Marzano Tomato Sauce  
Oven Roast Salmon ~ Roast Grape Tomatoes, Basil Aioli  
Stuffed Flounder ~ Jumbo Lump Crab Stuffing, Lemon Beurre Blanc

### PASTAS (Choose One)

Penne a la Vodka ~ Pancetta, Sundried Tomatoes, Vodka Blush Sauce  
Ricotta Ravioli ~San Marzano Tomato Sauce, grated Parmigiano  
Penne Pasta ~ Tomato, Basil, Fresh Mozzarella  
Mushroom Ravioli ~ Roasted Wild Mushroom, Truffle Cream Sauce  
Ricotta Tortellini ~ Prosciutto, Peas, Parmigiano, Parmesan Cream  
Chef's Choice of Seasonal Vegetable

### **Buffet Also Includes:**

Beverage Station of Coffee, Hot Tea, Lemonade, Iced Tea and Ice Water  
Chef's Selection of Assorted Desserts

*32.95 Per Guest*

Prices Subject to 22% Service Charge and 6% tax