

DINNER BUFFET

Soup of the Day

Grilled Vegetable Antipasto, Aged Balsamic

“Mixed Greens”

Asparagus, Broccoli, Zucchini, Green Beans

Citrus Vinaigrette

Tender Baby Spinach, Cucumber, Confetti Tomato, Red Onion

Red Wine Shallot Vinaigrette

Romaine Hearts, Garlic Croutons, Parmesan Croutons

Caesar Dressing

Rice Pilaf and String Beans

❧ ❧ *Entrees* ❧ ❧

(Choice of (3) Three)

Free Range Chicken Breast, Sweet Corn Succotash, Purple Potato

Lemon Thyme Sauce

Atlantic Salmon, Cumin Lentil and Farro Minestra, Micro Coriander

Warm Tomato Vinaigrette

Mezzi Rigatoni, Local Mushrooms, Ceci and White Beans, Swiss Chard

Spicy Confetti Tomato Ragout

Mahi Mahi Fillet, Shanghai Bok Choy, Sweet Potato,

Thai Curry Sauce

Roast Sirloin of Beef, Brandy Peppercorn Sauce, Seasonal Vegetables

Vegetable Pilaf and String Beans

❧ ❧ *Dessert* ❧ ❧

German Chocolate Cake, NY Style Cheesecake,

Carrot Cake, Petite Pastry

Seasonal Fruit

Fresh Brewed Regular Coffee, Decaffeinated Coffee & Herbal Teas

\$53.00 Per Person Sunday – Friday

\$60.00 Per Person Saturday

Minimum of 75 guests

All charges are subject to a 23% gratuity & applicable sales tax.