## Banquet SLunch Buffet

## \$___ PER PERSON, PLUS 6\% TAX AND 20\% GRATUITY - MAITRE D' FEE \$ (MINIMUM OF 50 PEOPLE - IESS THAN 50 GUEST WILL INCUR A \$__ SERVICE CHARGE)

## SALAD (CHOOSE oNE)

- Garden Tossed Salad - Mixed Garden Greens with Tomatoes, Julienne Cucumber and Carrots Choice of Two Dressings: Honey Mustard, Thousand Island, Ranch, Italian or Balsamic Vinaigrette
- Caesar Salad - Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing
- Spinach Salad - Grapes, Mushrooms, Mandarin Oranges and Honey Mustard Dressing
- Greek Salad - Romaine Lettuce, Kalamata Olives, Feta Cheese, Roasted Red Peppers with a Lemon Herb Vinaigrette


## ENTREE (CHOICE OF TWO)

- Pasta Primavera - Choice of Marinara, Tomato Blush or Olio
- Chicken Limone - Lemon, White Wine Sauce and Capers
- Chicken Mediterranean - Spinach, Mozzarella, Sundried Tomatoes and Garlic Cream Sauce
- Italian Sausage and Peppers
- Chicken Marsala - Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- Flounder Florentine - Spinach Stuffed Flounder topped with Lobster Sauce
- Sliced Top Round - Mushroom Bordelaise
- Herb Crusted Tilapia Filet - Red Pepper Coulis
- Roasted Sliced Pork Loin - Port Wine Cherry Demi


## Coffee, Tea, Decaffeinated Coffee and Tea

## DESSERTS (CHOICE OF ONE)

- French Vanilla Ice Cream - served with Chocolate, Strawberry or Caramel Sauce
- Raspberry Sorbet - with a Fresh Fruit Salsa
- Warmed Apple Turnover - served with Vanilla Sauce
- Vanilla Ice Cream Crepe - Choice of Caramel, Chocolate or Raspberry Sauce
- Cheesecake with Strawberry Fan


## ADD-ON OPTIONS

## vegetable crudtés

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese (serves up to 40 people) - \$ $\qquad$ plus 6\% Tax and 20\% Gratuity

## IMPORTED \& DOMESTIC CHESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads (serves up to 40 people) - \$ $\qquad$ plus 6\% Tax and 20\% Gratuity

## CARVING STATION

Choice of Turkey Breast, Top Round or Carved Ham served with Appropriate Condiments - $\$$ $\qquad$ per person plus 6\% Tax and $20 \%$ Gratuity $+\$$ $\qquad$ Chef Carving Fee

## DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit - \$ $\qquad$ per person plus $6 \%$ Tax and $20 \%$ Gratuity

# All Entrees Served with Chef's Choice of Potato, Seasonal Vegetable, Fresh Rolls and Butter 

