



Dinner Buffet

(Minimum Guarantee of 30 Guest)

Salads

Executive Chef Vince Snyder Personally Selects Only the Best Ingredients and Fresh Seasonal Vegetables for all our Deli and Garden Salads Selections to Ensure a Flavorful and Unforgettable Meal Experience

Assorted Deli Meat Mirror

*Roast Beef, Turkey Breast, Black Forest Ham, Salami and Mortadella
All Served with a Full Selection of Condiments*

Cheese and Fruit Tray

Selection of Domestic and Imported Cheese Artistically Displayed with a Full Array of Seasonal Fresh Fruit

Entrees

*Roast Sirloin of Beef with Marsala Peppercorn Sauce
Beef Bourguignonne
Fresh Filet of Haddock Crumble with Cream & an Irish Cheddar Crust
Molasses-Rum-Ginger Glazed Ham
Greek Roast Breast of Chicken Stuffed with Feta, Sun-Dried Tomatoes and Green Onions
Sesame Peking Glazed Filet of Atlantic Salmon
Atlantic Seafood Casserole with Salmon Haddock, Shrimp & Scallop
Roast Pork Loin Stuffed with Savory Wild Mushroom & Cornbread Stuffing & Sauce Robert
Italian Roast Breast of Chicken Stuffed with Naples Tomato & Cheese Salsa
Char-Grilled Butterflied Leg of Lamb with Zinfandel Raspberry Jus*

Selection of Sweets

*Pastry Chef Cheryl Pace Personally Prepares a Full Selection of Decadent and Luxurious Desserts
Assorted Cheesecakes, Flans, Tortes, Baked Alaska and French Pastries*

Beverages

Freshly Brewed Coffee & Tea

*Selection of Two Entrees \$32.50 per person
Selection of Three Entrees \$34.75 per person*

All menu prices are subject to change and to the harmonized sales tax, bottle deposit & gratuities where applicable