



Dinner Buffet Option 3

Dinner Includes:

Cheese and Vegetable Display with Dips and Butler Service for Hors D'oeuvres, Pasta Entrée, Choice of Two Additional Entrées, Carved Top Round, Seasonal Salad, Garden Salad with House-Made Dressing, Artisan Bread with Whipped Butter, Freshly Brewed French Roast Coffee and Decaffeinated Coffee & Assorted Teas. Entrées are paired with seasonally inspired Vegetables and Starch where appropriate.

Gourmet Cheese and Vegetable Display with Dip

Choice of Four Butler Service Hors D'oeuvres:

Stuffed Mushroom Caps – Sausage, Crab or Spinach & Feta Stuffing
Chicken Sate – Grilled Chicken Skewers with Thai Peanut Sauce
Tomato & Pesto Bruschetta - On Toasted Crostini with Fresh Tomato
Brie and Raspberry Puffs - With Raspberry Dipping Sauce
Crab Salad - On Cucumber Rounds
Bacon Wrapped Scallops – Fresh Sea Scallops wrapped with Apple Wood Bacon

ENTRÉES:

Pasta Entrée - Penne, Farfalle, or Rigatoni Pasta with your choice of Basil Marinara, Alfredo, or Vodka Sauce

Two Additional Entrées:

Pan Roasted Chicken Picatta
Spinach, Portobello, Ricotta & Artichoke Lasagna with Mushroom Sauce
Chicken or Veal Parmesan
Pounded Chicken with Francaise, Marsala or Saltimbocca Sauce
Beef Braised Tips with Mushrooms in a Red Wine-Beef Sauce
Slow Roasted Pork Loin with a Cherry-Pineapple-Mustard Sauce
Pan Roasted Salmon with Citrus and Dill Beurre Blanc
Seafood Newburg
Haddock Oreganato with White Wine-Lemon Butter

Carving Station - Chef Carved Roast Beef served with Warm Rolls, Horseradish Sauce and Au Jus

\$42.00 Per Person

~ Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax ~

