



Dinner Buffet Option 4

Dinner Includes:

Cheese and Vegetable Display with Dips and Butler Service Hors D'oeuvres, Pasta Entrée, Choice of Two Additional Entrées, Carved Prime Rib, Seasonal Salad, Garden Salad with House made Dressing, Patisserie Artisan Bread with whipped Butter, Coffee and Herbal Teas. Entrees are paired with seasonally inspired Veggies 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
Asiago Mushroom Toast
Tenderloin crostini
Prosciutto wrapped asparagus

ENTRÉES:

Pasta Station: Penne, Farfalle & Rigatoni pasta with basil Marinara, Alfredo & Vodka Sauce with Various Vegetables, Chicken, Sausage and Assortment of Toppings Cooked To order

Two additional entrées:

Pan Roasted Chicken Picatta
Spinach, Portabello, Ricotta & Artichoke Lasagna with Mushroom Sauce
Chicken or Veal Parmesan
Pounded Chicken with Francaise, Marsala or Saltimboca Sauce
Beef Braised tips with Mushrooms in a red wine-Beef Sauce
Maple Walnut Salmon
Seafood Paella
Haddock oreganata with White Wine-Lemon Butter

Carving station

Chef carved prime rib of beef with warm rolls, horseradish sauce and au jus

upgrade: beef tenderloin, \$5 person

\$ 46.00 Per Person

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

