



BUFFET MENU



Buffet Dinners Include Choice of Two Entrees, Three Sides, Freshly baked rolls I butter



ENTREES (Please select two)

POULTRY

- Chicken Forestiere I fresh mushroom ragout
- Chicken Piccata I capers I lemon I white wine
- Rosemary Roasted Chicken I apricot rosemary mustard glaze

SEAFOOD

- Atlantic Salmon I beurre blanc or Cedar Planked Salmon
- Lemon Pepper Sea Bass I lemon beurre blanc
- Seafood & Vegetable Skewers
- Maryland Crab Cakes I remoulade sauce (market price)

BEEF

- Carved Strip Loin of Beef I horseradish cream sauce
- Pepper Crusted Beef Tenderloin I roasted red pepper relish
- Grilled Flank Steak I horseradish cream sauce

PASTA & VEGETARIAN

- Penne Puttanesca I anchovies I capers I sundried tomatoes I olives
- Potato Gnocchi I spinach & parmesan cream
- Herbed Ricotta Stuffed Shells I tomato basil
- Wild Mushroom Risotto I fresh arrugula
- Angel Hair I garlic I tomatoes I herbs
- Eggplant Vegetable Lasagna

SIDE SELECTION (Please select three)

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| Garlic Mashed Potatoes | Caesar Salad |
| Orange Ginger Pear Couscous | Spinach-Orange Salad |
| Sautéed Green Beans & Red Peppers | Tossed Green Salad |
| Grilled Vegetables | Greek Salad |
| Oven Roasted Yukon Gold Potatoes | Tomato/Cucumber Salad |
| Scalloped Potatoes | Grilled Pear Blue Cheese |
| Potatoes au Gratin | Shiitake Basmati Rice&Wild Rice |
| Saffron Rice | Winter Green & Citrus Salad |
| Fresh Vegetable in Season | Curried Orzo Salad I raisins I nuts |

Prices range from \$24.00-\$35.00

Prices do not include dessert, beverages, equipment charges, service, and taxes

