

DINNER BUFFET

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum
All Buffets Include Two Entrée Sections Selections, Three Accompaniments, Freshly Baked Rolls & One Dessert Selection
Regular, Decaf Coffee, & Hot Tea Service

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise
HOUSE MADE CRAB CAKES – Classic English Tartar Sauce
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms
GULF SHRIMP TORTELLINI – Artichoke, Spinach, Roasted Pepper, Boursin
GRILLED SALMON FILLET – EVOO, Bourbon Fruit Glaze
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn, Demi Glaze
\$57

MEZZANINE

PRETZEL CRUSTED CHICKEN – Maple Honey Drizzle
CHICKEN ROULADE – Spinach, Prosciutto, Mozzarella, Lemon Beurre Blanc
APPLE & BRIE STUFFED CHICKEN – Frangelico Glaze, Toasted Almonds
CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus
ATLANTIC SALMON – Bourbon Glaze
BROWN SUGAR & CHILI GRILLED BISTRO TENDER LOIN – Chimichurri Drizzle
PRIME PORK LOIN – Apple Cider Marinade, Port Demi
\$46

MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay
HOUSE MEATLOAF – Frizzled Onion Straws, Rich Demi Glaze
ROASTED TURKEY BREAST – Apple Bacon Stuffing, Cider Pan Gravy
FILLET OF HADDOCK – Lemon Butter
APPLEWOOD SMOKED HAM – Sun Dried Cherry Glaze
HERB CRUSTED TOP ROUND OF BEEF – Au Jus
PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream
\$42

TUSCANY

TRADITIONAL MEAT LASAGNA – Four Cheese, Bolognese Sauce
CHICKEN MARSALA – Mushrooms, Onion, Marsala
PAN SEARED CHICKEN PICATTA – Lemon Caper
CHEESE TORTELLINI – Grilled Seasonal Vegetables, Parmesan, Alfredo
GRILLED CHICKEN BRUSCHETTA – Tomato, Mozzarella, Balsamic Glaze
RIGATONI BOLOGNESE – Beef, Pork, Rustic Tomato Sauce
HERB ROASTED PORK LOIN - Grated Pecorino Cheese, Chianti Wine Sauce
CHICKEN PARMESAN – Herbed Bread Crumbs, Vodka Cream, Parmesan
\$39

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

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SALAD

Farmer's Garden – Mixed Greens, Carrot, Scallion, Garden Tomato, Cucumber, Croutons, Choice of Balsamic Vinaigrette or Green Goddess
Caesar – Romaine, Radicchio, Parmesan, House-Made Crouton, Creamy Caesar Dressing
Summer Berry – Mixed Greens, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Raspberry Vinaigrette (Seasonal)
English Garden – Mixed Greens, Watermelon, Radishes, English Peas, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette
Gorgonzola Pear– Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

VEGETABLE

Grilled Asparagus Spears – Parmesan, Garlic
Buttered Broccoli Florets
Green Beans – Bacon
Carrots – Maple Glaze
Broccoli, Cauliflower & Carrot Medley
Seasonal Vegetable Medley
Broiled Stuffed Tomato – Panko, Parmesan, Fresh Herbs

GRAIN, PASTA, POTATO

Rustic Potato Mash
Scalloped Potatoes
Wild Rice Pilaf
Oven Roasted Potatoes
Whipped Sweet Potatoes
Twice Baked Potato
White Cheddar Mac & Cheese

DESSERT

Apple Crisp
Brownies
Vanilla Crème Brûlée Blueberry
& Peach Cobbler
Pineapple Upside Down Cake

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