

# GRAND BUFFET DINNER RECEPTION

*starting at \$72 / guest*

## *Three Hour Deluxe Bar Package*

### **Hors d'oeuvres – One Hour**

*Includes a display table of assorted cheeses, sausages, olives, fresh cut vegetables and one stationed hors d'oeuvre*

### **Choice of Two Hand Passed Hors d'oeuvres**

*Wine, champagne or sparkling grape juice toast for all guests. Served salad course customized to your specifications. Served with fresh baked rolls, whipped butter*

### **Grand Buffet**

*Choose **three** selections from Entrée options  
Choose **two** selections from Accompaniment options  
Choose **one** selection from vegetable options Choose  
Coffee and tea station*

## *Entrée Options*

### **Chicken French**

**Chef Carved Roast Striploin Bordelaise**  
add \$3.50

**Chicken Marsala**  
*With dark sweet cherries and shallots*

**Cider Braised Pork with Cheddar Bacon  
Cornbread**

**Chicken Florentine Roulade**  
*With artichoke lemon wine sauce*

**Boneless Chicken Cacciatore**

**Seafood AuGratin**

**Baked Ham with Grilled Pineapple**

**Salmon Florentine**

**Stir Fry Shrimp**

**Parmesan Crusted Tilapia**  
*With bruschetta topping*

**Roast Turkey with Bread Stuffing , Gravy  
and Cranberries**

**Seafood**  
*In a light tomato garlic sauce*

**Beef Stoganoff**

**\* Chef Carved Prime Rib AuJus**  
add \$8.50

**Pork Lo Mein**

## ***Accompaniment Options***

**Roast Garlic Mashed Potatoes**

**Garden Vegetable Rice Medley**

**Mashed Potato Casserole**

**Florentine Risotto**

**Au Gratin Potatoes**

**Cheddar Bacon Cornbread Stuffing**

**White and Sweet Potatoes**

*Roasted with leeks*

**Cavatappi, Penne or Cheese Tortellini** *With*

*choice of house tomato sauce, alfredo, bolognese, creamy pesto, Rosa Florentine*

**Rosemary Red Potatoes**

*With garlic and cracked pepper olive oil*

**Baked Macaroni and Cheese**

**Monterey Potatoes**

*Sliced potatoes with queso sauce, diced peppers, green onions, cheddar jack cheese and topped with crushed tortilla chips*

## ***Vegetable Options***

**Steamed Fresh Vegetable Medley**

**Green Bean Almandine**

**Vegetable Casserole**

**Tuscan Roasted Broccoli, Cauliflower & Asparagus**

**Grilled/Roasted Vegetables**

**Brussel Sprouts**

*With shallots, lemon, wine and fresh dill*

**\* Food and beverage subject to 20% service fee and 8% sales tax  
Served Receptions Priced on Request**