



## DINNER BUFFETS

Per person prices are based on 100 guests, and are subject to change without notice  
Price pending menu choice, number of guests and length of event  
All food and beverages are to be consumed on premises  
Pricing does not include tax and/or 20% Service charge

### ALL DINNER BUFFETS INCLUDE

Iced Water-Served Tableside  
Chevernet Rolls and Butter

### ENTRÉES

#### Chicken Francaise

Egg-Battered Chicken Breast  
with Lemon Butter Sauce

#### Cranberry Sage Stuffed Chicken Roulade

with Champagne Cream Sauce

#### Chicken Marsala

Sautéed Boneless Breast with Marsala Wine and  
Fresh Sautéed Portobello Mushrooms

#### Herb Stuffed Chicken Breast

With Cream Cheese and Fresh Herbs in a Parmesan Cream Sauce

#### Chicken Cordon Bleu

Stuffed with Proscuitto and Swiss, Mozzarella and Parmesan

#### Grilled Angels on Horseback

Jumbo Stuffed Shrimp, Stuffed with Horseradish  
Wrapped with Bacon and Topped with Honey Dijon

#### Crab Stuffed Sole

Finished with a Dill Cream

#### Fresh Haddock

with Lemon Buttercrumb Topping

#### Broiled Salmon

With an Herb Butter Sauce

### CHEF CARVED TO ORDER:

#### Top Sirloin of Beef

With Cracked Pepper Demiglace

**Prime Rib of Beef**  
With Rosemary Au Jus

**Flat Iron Steak**  
With Cracked Pepper Demiglace

**Herb Encrusted Tenderloin Of Beef**  
With a Shallot Merlot Reduction

**Louisiana Roast Pork**  
With Mango Pine Nut Sauce

**Vermont Maple Glazed Ham**  
With Country Dijon glaze

**Oven Roast Turkey Breast**  
With Cranberry-Orange Chutney

## **GREEN SALADS**

**Signature Salad**  
Italian Greens, Cherry Tomatoes, Black Olives and Cucumbers  
with Honey Balsamic Vinaigrette

**Traditional Caesar Salad**  
With Fresh Parmesan, Homemade Croutons and Caesar Dressing

**Mandarin Orange and Walnut Salad**  
Italian Greens, Mandarin Oranges, Caramelized Walnuts, Cherry Tomatoes,  
Black Olives and Cucumbers  
with a Raspberry Vinaigrette

**Spring Greens Salad**  
Mixed Field Greens with Vine Ripe Tomato, Cucumbers,  
Dried Cranberries, and Goat Cheese  
with Fig Balsamic Vinaigrette

**Baby Spinach Salad**  
Pine Nuts, Mushroom, Shaved Asiago Cheese,  
Red Onion, and Golden Raisins  
with a Sherry Honey Vinaigrette

**Mediterranean Salad**  
Spinach, Romaine, Oven Roasted Tomatoes, Roasted Peppers,  
Grilled Red Onions, Cucumbers, Feta Cheese, and Greek Olives  
with Charred Lemon Vinaigrette

**Berry Bliss Salad**  
Romaine, Frisee, and Radicchio  
with Sugared Almonds, Fresh Berries and Crumbled Bleu Cheese  
with Passion Fruit Vinaigrette

**Heart Salad**  
Hearts of Palm and Romaine Lettuce, Fanned Pear Slices, Goat Cheese Crumbles  
with a Champagne Vinaigrette

## **VEGETABLES**

### **Mélange of Fresh Seasonal Vegetables**

In a Light Garlic Wine

### **Grilled Fresh Seasonal Vegetable Platter**

### **Mozzarella with Sliced Beefsteak Tomato**

Drizzled with Extra Virgin Olive Oil and Fresh Basil

### **Roasted Sugar Snap Peas**

With Sweet Red Pepper and Julienne Carrots

### **French Green Beans with Roasted Cashews**

Finished with a Chardonnay Butter

### **Baby Carrots Glazed with Honey**

And Fresh Tarragon

### **Steamed Fresh Broccoli**

With Olive Oil and Parmesan Curls

### **Grilled Asparagus**

With Lemon Butter

### **Patty Pan Squash**

## **POTATO, RICE AND PASTA**

### **Carnegie Potatoes**

Our "Signature" Potato

### **Bourbon Street Rigatoni**

With Basillio Sausage and Vodka Cream Sauce

### **Jasmine Rice**

Scented with Lime

### **Penne with Sautéed Greens**

In a Garlic Wine Sauce

### **Herb Roasted Fingerling Potatoes**

### **Wild Mushroom Ravioli**

In a Pesto Aglio Olio

### **Roasted New Potatoes**

Scented with Rosemary

### **Lemon Scented Wild Rice**

### **Roasted Vegetable Lasagna**

Classic Lasagna with Layers of Grilled Seasonal Vegetables,  
Ricotta, and Mozzarella Cheeses

### **Smashed Red Bliss Potatoes**

With Roasted Garlic and Caramelized Onion

### **Sweet Mashed Potatoes**

Flavored with Vanilla and Brown Sugar

**Roasted Pepper Angolotti**

In a Parmesan Cream Sauce

**Yukon Gold Mashed Potatoes**

With White Cheddar and Chives

**Baked Penne**

With Homemade Marinara

**Wild Rice**

With Dried Cranberries

**Tri Colored Tortellini**

With Basil Cream Sauce

**Lobster Ravioli with Shiitake Mushrooms**

In a Shallot Cream Sauce

**Creamy Risotto**

With Chicken, Wild Mushroom, Shaved Parmesan or Seafood

Buffet menu pricing starts at \$25.95 plus tax and gratuity, pending event size and specific menu selections