



DINNER BUFFET

Per person prices are based on 100 guests but smaller groups can be accommodated

Prices 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 where applicable

Pricing does not include tax and/or 20% Service charge

ALL DINNER BUFFETS INCLUDE

Assorted Chevernet Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

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 Prosciutto 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 Butter Crumb Topping

Chicken Marsala

Sautéed Boneless Breast with Marsala Wine and
Fresh Sautéed Portobello Mushrooms

Broiled Salmon

With an Herb Butter Sauce



CHEF CARVED TO ORDER:

Top Sirloin of Beef

With Cracked Pepper Demi-Glace

Prime Rib of Beef

With Rosemary Au Jus

Flat Iron Steak

With Cracked Pepper Demi-Glace

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 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 menus are priced between \$29.95 and \$47.95 plus tax and gratuity pending event size and specific menu selections