

# DINNER BUFFET PACKAGE

Pricing for your event pending menu choice, number of guests and length of event.

All food and beverage are to be consumed on premises where applicable.

Pricing does not include tax and or 20% Management Fee

Prices are subject to change without notice.

## ALL DINNER BUFFETS INCLUDE

Harvest Market Display, Coffee, Tea and Decaf, Rolls and Butter, Standard Linen Rental

### 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 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 Basilio 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 Agio 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 Agnolotti**

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