

Dinner Menu

*B*UFFETS

Custom Dinner Buffet

Minimum of 30 guests

Buffet includes salad, starch, vegetable, choice of two entrees, dessert, coffee and iced tea

\$24.95 per person

Choice of:

Garden or Caesar Salad

Choice of:

Herb Roasted Potatoes

Whipped Potatoes

Rice Pilaf

Tri-colored Orzo

Chef's choice, fresh seasonal vegetables

Choice of two (2) entrées:

Chicken Marsala

Sautéed chicken breast with button mushrooms, fresh herbs and a Marsala wine sauce

Herb Roasted Pork Loin

Seasoned with fresh herbs, slow roasted and served with a demi glace sauce

Atlantic Salmon

Grilled and served with a white wine sauce

London Broil

Sliced thin and served with our special house sauce

All Prices Subject to 18% Gratuity and Applicable Sales Tax





B U F F E T S

Supreme Dinner Buffet

Minimum of 30 guests

Buffet includes salad, starch, vegetable, choice of two entrees, dessert, coffee and iced tea
\$34.95 per person

Choice of:

Garden or Caesar Salad

Choice of:

Herb Roasted Potatoes

Whipped Potatoes

Rice Pilaf

Tri-colored Orzo

Chef's choice, fresh seasonal vegetables

Choice of three (3) entrées:

Prime Rib

Sliced and served with au jus and creamy horseradish sauce

Florida Grouper

Served with a lemon butter sauce

Chicken Marsala

Sautéed chicken breast with button mushrooms, fresh herbs and a Marsala wine sauce

Shrimp Pomodoro

Sautéed with garlic, olive oil and fresh tomatoes

Lobster Ravioli

Served in a sherry cream sauce

Grilled Rib Eye

Served with a golden mushroom sauce

All Prices Subject to 18% Gratuity and Applicable Sales Tax



B U F F E T S

Country BBQ Buffet

Minimum of 30 people

Served with fresh baked cookies, rolls and butter, iced tea and lemonade

\$21.95 per person

Garden Salad

Potato Salad

Coleslaw

Baked Beans

Corn on the Cob

Herb Roasted Potatoes

BBQ Chicken Breast

BBQ Ribs

Italian Buffet

Minimum of 30 people

Served with rolls and butter and tiramisu

\$19.95 per person

Minestrone Soup

Caesar Salad

Antipasto Platter

Bruschetta

Fettuccini Alfredo

Penne Marinara

All Prices Subject to 18% Gratuity and Applicable Sales Tax





D I N N E R

Plated Dinner Selections

All entrees served with garden salad, rolls, seasonal vegetable, starch, coffee, iced tea and water

Broiled Lobster Tails

Served with drawn butter

\$ Market price

Filet Mignon

Served with a mushroom sauce

\$34.95 per person

New York Strip Steak

Seasoned and grilled

\$32.95 per person

Prime Rib

Served with au jus and creamy horseradish sauce

\$26.95 per person

Broiled Salmon

In a dill vermouth sauce

\$21.95 per person

Florida Grouper

Topped with a fresh mango chutney

\$25.95 per person

Chicken Marsala

Boneless breast sautéed and served with a Marsala mushroom sauce

\$18.95 per person

Chicken Florentine

Breast of chicken rolled with spinach in a garlic cream sauce

\$19.95 per person

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