

Buffet Dinner Menu

Pricing Options – does not include tax or gratuity

Children 10 years and younger are half price

\$30.00 per person – please select - 1 Starter / 2 Entrée's / 1 Dessert

\$35.00 per person – please select – 2 Starters / 3 Entrees / 2 Desserts

\$40.00 per person – please select – 2 Starters / 4 Entrees / 2 Desserts

Starters

Mixed Greens Salad

julienne green apples, red chile pumpkin seeds, barrel aged sherry vinaigrette (fall / winter)
sliced cucumber & pickled watermelon, citrus vinaigrette (spring / summer)

Classic Caesar Salad

chopped romaine, house-made croutons, grana padano cheese,
garlic anchovy dressing

Specialty Seasonal Salad

Entrées

Rotisserie Roasted Half Chicken

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

Seasonal Vegetable Alfredo

baby spinach, basil chiffonade, shaved grana padano cheese, classic alfredo sauce

Beef Tenderloin Pasta Bolognese

house-made meat sauce tossed with pasta, shaved grana padano cheese

Grilled Atlantic Salmon

steamed jasmine rice, seasonal vegetable, sake-lime beurre blanc

Rotisserie New York Strip Medallions

roasted garlic mashed potatoes, seasonal vegetable, red wine demi-glace

Rotisserie Pork Loin

roasted red potatoes, cilantro-lime cabbage slaw, bordelaise sauce

Dessert

Chocolate Mousse Cake

New York Style Cheesecake

Seasons Tiramisu

Carrot Cake

