

BUFFET DINNERS

For Parties of 30 or more

*Includes house salad, rolls, butter, two choices of protein, one starch, one vegetable.
Coffee, iced tea, and lemonade also included.*

\$35++ per person

BEEF

Roasted Sirloin Steak with Red Wine Jus

Braised Beef Short Ribs,
Bacon and Mushroom Sauce

Grilled Flank Steak with Herb Jus

POULTRY

Roasted Whole Chicken

Grilled Chicken Breast

Braised Chicken Legs with Tomatoes, Onions,
and Capers

SEAFOOD

Sautéed Salmon

Herb Roasted Cod

Grilled Mahi Mahi

Roasted Red Snapper

Seafood Sauces:

Garlic and White Wine Butter

Citrus and Caper Vinaigrette

Herb Gremolata

Lemon and Tarragon Cream

Sun Dried Tomato Vinaigrette

CARVING STATION

Additional fee per person

Honey Baked Ham 6++

Prime Rib 20++

Beef Tenderloin 22++

Roasted Leg of Lamb 12++

STARCHES

Traditional Rice Pilaf

Wild Rice Blend

Roasted Fingerling Potatoes

Baked Potatoes

Mashed Potatoes

Mac and Cheese

VEGETABLES

Asparagus

Broccolini

Green Beans

Sautéed Spinach

Roasted Brussels Sprouts

Roasted Carrots

Roasted Cauliflower

DESSERTS

- Warm Beignets with Assorted Chocolate Fillings (Dark, White, or Hazelnut) 7++
 - Assorted Macarons (GF) 9.5++
 - Warm Apple Streusel 7++