



## Dinner Buffet Menu

Fresh Vegetable Crudite

### Salad Selections

(Choice of 3)

Fresh Garden Salad served with Balsamic Vinaigrette Dressing

Caesar Salad with toasted croutons

Marinated Button Mushrooms with Roasted Red Peppers in a Vinaigrette Dressing

Cheese Tortellini with Ham and Peas in a Creamy Vinaigrette Dressing

Bruschetta Station – consisting of Tomato Vinaigrette and Hummus served with French Bread

Cucumber and Red Onion Salad – Green Bean Salad

Broccoli & Bowtie Pasta Salad

### Chafing Dish Selections

(Choice of One Chicken, One Seafood & One Pasta)

*Chafing Dish Choices are as follows:*

#### Seafood:

Broiled Salmon with Lemon Butter

Fillet of Tilapia topped with seasoned Bread Crumbs and Tomato Caper Vinaigrette

Grilled Swordfish with White Wine Lemon Capers

#### Chicken:

Chicken Francaise, Marsala or Piccata

Chicken Szechuan

Chicken Savoy \* diced tomatoes & spinach with a white wine sauce

#### Pasta:

Tortellini, Farfalle or Penne with choice of sauce:

Vodka, Bolognese, Alfredo, Pesto with Plum Tomatoes,

Marinara, Carbonara, Puttanesca or Primavera

Served with Potato or Rice & Vegetable

Choice of Homemade Dessert

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

## \$39 per person

(price does not include sales tax or gratuity)

Call Lauren Kauffmann, Banquet Director for more information.

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