



Buffet Menu

Choose between 2 entrees, 2 salads, 2 sides, 2 vegetables

Category A (\$30 per person)

Herbed Baked Chicken with Garlic Cream Sauce
Sirloin Tips with Burgundy Mushroom Sauce
Sliced Roast Beef with Horseradish Cream
Bronzed Tilapia with Lemon Caper Sauce
Pepper Crusted Pork Loin with Garlic Demi Glace
Creamy Vegetable Pasta

Category B (\$35 per person)

Grilled Chicken with Lemon Caper Sauce
Penne Pasta w/ Sirloin and Chorizo Meatballs and Creole Tomato
Curried Beef Tagine
Paella w/ shrimp, mussels, chicken
Bronzed Grouper with Lemon Thyme Sauce
Honey Glazed Pork Tenderloin with Red Pepper Marmalade
Jumbo Shrimp in Garlic and White Wine Sauce

Category C (\$45 per person)

Carved Prime Rib
Chili Dusted Red Snapper with Lemon Butter
Lamb Lollipops
Parmesan Dusted Veal
Ribeye Steaks with Ancho Butter Sauce
Carved New York Strip Loin

Category D (market price)

Main Lobster Tails
Carved Tenderloin with Demi Glace and Mustard Sauce
Filet Mignon with Garlic Demi Glace
Shrimp & Scallops Skewers with Caribbean Salsa
Chilean Sea Bass with Lump Crab and Roasted Red Pepper Sauce
Crab Stuffed Wild Salmon with Lobster Cream

SALADS

Dried Fruit and Mixed Greens with Berry Vinaigrette

Caprese Salad (add \$2)

Caesar Salad

Greek Salad

Fruit Salad (add \$1)

Avocado and Tomato with Balsamic Glaze (add \$1)

Spinach, Red Onion, Goat Cheese, Walnuts with Raspberry Vinaigrette

Cucumber, Onion, Tomato with Greek Dressing

Mixed Greens with side Tomatoes, Red Onions, Cucumber, and Feta Cheese

SIDES

Couscous (any style)

Lentils with Onion and Tomato

Wild Rice Pilaf

Herbed Roasted Red Bliss Potatoes

Mashed Potatoes (any flavor)

Spinach and Cheddar Polenta

Sweet Potato Graton

Risotto (any style)

Peppered Basmati Rice

VEGETABLES

Grilled Asparagus

Summer Squash & Zucchini

Haricot Verts

Baby Carrots & Zucchini

Mixed Vegetable Medley

Portabella Mushroom & Eggplant with Red Sauce

Desserts

Chef Choice