



## DINNER BUFFET MENUS

### THE TRADITIONAL

Garden Salad with  
Selection of Dressings

#### Choice of Two

Carved Roast Beef with Mushroom Sauce  
Carved Boneless Pitt Ham  
Carved Whole Roast Turkey Breast  
Breast of Chicken with Lemon Sauce

Penne Pasta Marinara

Oven Browned Potatoes

Vegetable Trio

\$24.95 Per Person

### THE LACE

Mandarin Orange Salad  
(Romaine Lettuce, Black Olives,  
Shaved Almonds, and Mandarin Oranges)  
Served with Honey Poppy Seed Dressing  
and Raspberry Vinaigrette

Roast Pork Loin with Apricot Sauce  
Carved Roast Turkey Breast

Rice Pilaf

Scalloped Potatoes

Fresh Seasonal Vegetables

\$23.95 Per Person

### THE GAZEBO

Traditional Caesar Salad

Carved Prime Rib of Beef, Au Jus

Breast of Chicken Marsala

Fettuccini Alfredo

Parsley Red Skin Potatoes

Fresh Vegetable Medley

\$28.95

### THE ELEGANCE

American Field Salad with Grape Tomatoes,  
Bermuda Onion and Feta Cheese  
Served with Walnut Raspberry Vinaigrette

Carved Tenderloin of Beef  
Bearnaise and Cabernet Mushroom Sauce

Chicken Wellington

Grilled Filet of Salmon, Dill Sauce

Bow Tie Pasta with Sun Dried Tomato Cream

Twice Baked Potatoes

White and Wild Rice Medley

Fresh Asparagus and Carrot Straws

\$36.95 Per Person

All buffets include warm rolls and butter,  
coffees and teas.

Please refer to our dessert selections  
that can be added to any buffet.

Prices do not include an additional  
18% service charge and 8.3% sales tax

Enhance your buffet for only \$2.00 additional  
per person, with table service of salad,  
rolls and butter and coffees and teas.

Our buffets are designed for  
a minimum of 50 guests