



Dinner Buffet Menu I

Apple and Blueberry Salad, Chopped Romaine, Almonds, Goat Cheese
And Graven-stein Apple and Honey Vinaigrette
Spice Pan Roasted Salmon with Caramelized Orange Fennel Sauce
Italian Braised Short Ribs with Balsamic Glaze
Roasted Fingerling Potato & Vegetable Hash
Freshly Baked Breads and Creamy Butter
Key Lime Tart or Flourless Chocolate Torte with Berries & Whipped Cream
Price Per Person: \$36.00

Dinner Buffet Menu II

Chop Chop Salad with Smoked Mozzarella, Vegetables,
Garbanzo Beans & Orange Balsamic Vinaigrette
Lobster Orzo Mac & Cheese with Sweet Peas and Mascarpone
Sage Roasted Chicken with Mushrooms, Tomatoes & Lemon Pecorino Emulsion
Roasted Vegetables: Carrots, Cauliflower & Green Beans
Carved Beef Tenderloin with Tarragon Sauce and Creamy Horseradish
Freshly Baked Breads and Creamy Butter
Chocolate Charcuterie Board, Berries & Zabliogne Sauce
& Assorted Dessert Bars
Price Per Person: \$48.00

Equipment and Labor

Uniformed Banquet Servers @ \$25.00/each per hour
Time based on travel, set up and break down time plus event time
Please advise on china, flatware, glassware, linens
10% Service Charge is applied to the food and beverage bill
Prices are subject to state and local taxes and venue fees



Plated Dinners/Please Select One

Classic Caesar Salad with House-made Croutons and Parmesan Cheese
Apple & Blueberry Salad, Romaine, Almonds, Goat Cheese
& Graven-stein Apple and Honey Vinaigrette
Pear Salad with Frisée, Radicchio, Gorgonzola, Pecans & Ginger Pear Vinaigrette

Dinner Selection

Grilled 6oz Filet Mignon with Red Wine Jus...\$36.00

Spice Roasted Salmon with Caramelized Orange Fennel Sauce...\$30.00

Artichoke Crusted Grouper with Sun Dried Tomato Cream.... \$36.00

Stuffed Chicken Chop with Smoked Mozzarella and Mushrooms ...\$26.00

Sage Grilled Chicken Breast with Lemon Pecorino Emulsion ...\$24.00

Cauliflower Rice Stir Fry with Vegetables & Sweet Honey Chile Glaze..\$22.00

Combination Plated

5 oz Grilled Filet Mignon & Spice Roasted Salmon with Orange Fennel Glaze...\$36.00
5 oz Grilled Filet & Lump Crab Cake with Mustard Cream Sauce...\$46.00
5 oz Grilled Filet & Wild Mushroom and Gouda Stuffed Chicken Breast\$36.00

Please Select Two Sides

Roasted Fingerling Potatoes, Parmesan & Garlic Mashed Potatoes,
Wild Rice Pilaf with Dried Cherries, Potato AuGratin, Sweet Potato Mash
Grilled Asparagus, Garlic Roasted Broccolini, Sautéed Green Beans,
Seasonal Vegetable Medley
Dinners are served with Freshly Baked Breads & Creamy Butter

Dessert Selections: \$6.00-\$8.00/each

Banana Cream Parfait, Chocolate & Salted Carmel Shortbread Bar
Key Lime Tart with Raspberry Sauce, Berries & Zabliogne with Fresh Mint

