

DINNER BUFFET

Cold Station

Imported and Domestic Cheeses
Seasonal Fruits

Antipasto and Crudite Platter
Prosciutto, Soppressatta
Marinated Sun-Dried Tomato, Olives
Crisp Vegetables and Roasted Red Pepper Coulis

Baby Field Greens with Balsamic Vinaigrette Dressing

Hot Station

Penne and Pan Seared Shrimp
Asparagus Tips, Baby Tomato, Baby Squash
Basil and Extra Virgin Olive Oil

Pan Roasted Organic Breast of Chicken
Artichokes and Sugar Snap Peas

Grilled Filet of Salmon
Gribiche Sauce

Oven Roasted Potatoes with Baby Vegetables

Dessert

Chef's selection of Dessert
Tea, Coffee and Decaffeinated Coffee

(15 person minimum)

Please add 20% Service Charge and 8.375% Sales Tax

DINNER BUFFET

First Course Pre-set on table

Seasonal assorted Greens
Endive, Fines Herbs and Tomato

Hot Station

Linguini
Shrimp, Baby Clams, Mussels and Calamari
Tossed in Saffron-Basil Scented Fish Essence

Pan Roasted Organic Breast of Chicken
Lemon and Rosemary

Grilled Filet of Wild King Salmon
Tarragon Mustard Glaze

Chef's Selection of Vegetarian Option

Oven Roasted Gold Potatoes with Thyme

Roasted Baby Vegetables

Dessert Set on Table

Chocolate Mousse
Tea, Coffee and Decaffeinated Coffee

(15 person minimum)

Please add 20% Service Charge and 8.375% Sales Tax