



Dinner Buffet

Entrees

Select two:

Sauteed Breast of Chicken:

- o marsala
- o piccata
- o francaise
- o Ambrosia
- o Parmesan

Baked New England Haddock *lemon butter and breadcrumbs*

Fresh Atlantic Salmon *lemon, dill beurre blanc*

Roast Top Sirloin of Beef *au jus*

Vegetable Primavera Alfredo *vegetables sautéed in a light Alfredo cream sauce with ziti pasta*

Eggplant Parmesan *lightly breaded eggplant layered with marinara, ricotta and mozzarella cheese*

Stuffed Shells *marinara sauce*

Pasta

Choice of Pasta:

Penne, Cavatelli, Gnocchi, Cheese Tortellini, Ravioli

Choice of Sauce:

Marinara, Alfredo, Pesto, Alla Vodka

Carving Station Enhancements

Priced per guest:

New York Sirloin Strip *rosemary au jus*

Roast Prime Rib of Beef *au jus*

Pineapple Glazed Ham

Roast Turkey Breast *traditional gravy*

Roast Pork Loin *three berry glaze*

Accompaniments

All plated dinner selections include choice of salad, starch and vegetable, rolls, butter, wedding cake and coffee station.

Salads

Mixed Greens

Tomato, cucumber, shaved carrots

Balsamic vinaigrette

Caesar

Crisp romaine, croutons tossed in Caesar dressing with parmesan cheese

Greek

Crisp romaine with cucumbers, calamata olives

Feta cheese

Greek dressing

Starch

Herb Roasted Red Potatoes

Mashed Yukon Gold Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Long Grain and Wild Rice

Vegetables

Julienne Carrots and Green Beans

Glazed Baby Carrots

Sauteed Vegetable Medley

Green Beans Almandine

Roasted or Steamed Asparagus (market)

All prices subject to 20% administrative fee and 7% state and local tax.

All prices subject to change without notice.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.