Buffet Dinner Menu

Appetizers
Your Choice of Three

Dilled Shrimp, Crab and Avocado Salad with Grilled Asparagus and Citrus Vinaigrette
Eggplant Ravioli with Sweet Peppers, Oregano and Sundried Tomatoes
Lobster and Portobello Chowder with Grilled Corn and Crispy Pancetta
Prosciutto d'Parma with Arugula and Melon Parisienne
Figs, Goat Cheese and Herb Salad with Spicy Pecans and Port Wine Vinaigrette
Tuscan Grilled Vegetables and Mozzarella Platter with Red Romaine, Opal Basil and Ciabatta Bruschetta
Toasted Almond and Maple Glazed Baked Brie with Black Currants and Raisin Nut Wafers

Entrées
Your Choice of Three

Roast Loin of Veal with a Fricassee of Wild Mushrooms, Leeks and Maderia
Rock Shrimp and Crab Lasagna with Spinach and Shiitake
Coriander Dusted Tuna with Wasabi Ginger Vinaigrette and Stir Fried Vegetables
Herb Roasted Sirloin of Beef with Pancetta, Pearl Onions and Wilted Spinach
Sautéed Chicken Saltimbocca with Prosciutto, Fontina Cheese and Sage
Herb d'Provence Crusted Salmon with a Blood Orange Sauce
Hazelnut Romesco Roasted Grouper with Yellow Tomato Coulis and Balsamic Syrup
Sautéed Breast of Chicken with Cremini Mushrooms and Marsala Reduction
Shrimp and Chicken Paella with Clams, Mussels and Chorizo Sausage

All Entrées are served with Chef's Selection of Seasonal Accompaniments

Dessert

Seasonal Fresh Fruits and Berries
Chef's Selection of Desserts

Coffee Service

Minimum of 50 Adults

plus 7% sales tax & 19% gratuity