



Dinner Buffet

Butler Passed Hors D'oeuvres

Choice of Eight (8) From Our Extensive List of Hand Made Delicacies

Please Add Additional Fee Per Person

Salad

Organic Field Greens Salad

Marinated Grape Tomatoes, Shaved Red Onion, Shredded Carrots and Bell Peppers
Aged Balsamic Vinaigrette

Pasta

(Please Select One)

Farfalle Pasta with Broccoli Rabe and Plum Tomato Scampi Sauce
Penne Pasta with Fresh Peas, Prosciutto de Parma and Triple Distilled Vodka Sauce
Cavatelli & Broccoli, Sautéed Garlic & Broccoli Tossed in Classic White Wine Garlic Sauce
Oven Baked Penne Pasta with Four Cheeses
Conchiglie Pasta with Crushed Plum Tomatoes, Andouille Sausage and Greek Olives
Bow Tie Pasta, Bolognese

Entrees

All Buffets Include Our Chef's Selection of Daily Starch & Vegetable

(Please Select Three)

Red Wine Braised Short Ribs - Slow Cooked and Served With Roasted Root Vegetables
Sautéed Beef Tenderloin Tips with Carrots, Wild Mushroom and Fresh Pearl Onions, Classic Demi Glace
Soy Glazed Pork Loin with Bacon, Apple & Cabbage Sauté, Apple Cider Reduction
Lemon Braised Chicken, Warm Cannellini Bean Salad, Lemon White Wine Sauce
Chicken Parmigiana, Freshly Tossed Pasta, Farm Fresh Cheese and Tomato "Gravy"
Sautéed Free Range Chicken with Sweet Potato Hash, Roasted Tomato Cream Sauce
Pan Baked African Grouper Over Steamed Leaves of Spinach, Tomato Ginger Butter
Roasted Salmon Fillet Over Leafs of Spinach with Warm Vegetable Sauté, Citrus Butter Sauce
Tilapia Fillets, Braised Lentils and Stewed Tomato with Light Shallot Cream
Eggplant Rollatini Topped With Slow Cooked Marinara, Balsamic Glaze & Pure Basil Oil

Dessert

Delicate Mini Desserts with Freshly Baked Brownies and Cookies

Or

A Special Occasion Cake (Supplemental Fee May Apply)

Freshly Brewed Delicious Heights Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping, Soft Drinks

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax