



The Dinner Buffet

Salad

Organic Field Greens Salad

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

Pasta • Please Select (1)

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

Entrees • Please Select (3)

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

Red Wine Braised Short Rib – Slow Cooked & Served with Roasted Root Vegetables
Sautéed Beef Tenderloin Tips – Braised Carrots, Wild Mushrooms & Fresh Pearl Onions, Classic Demi-Glace
Soy Glazed Pork Loin – Bacon, Apple & Cabbage Sauté, Apple Cider Reduction
Pan Baked African Grouper – Spinach & Dill-Lemon Cream Sauce
Roasted Salmon Fillet – Warm Vegetable Sauté, Citrus Butter Sauce
Tilapia Fillets – Braised Lentils & Stewed Tomato with Light Shallot Cream
Lemon Braised Chicken – Warm Cannellini Bean Salad, Lemon-White Wine Sauce
Chicken Parmigiana – Freshly Tossed Pasta, Farm Fresh Cheese & House Made Tomato Sauce
Sautéed Free Range Chicken – Sweet Potato Hash, Roasted Tomato Cream Sauce
Eggplant Rollatini – Farmers Cheese & Slow Cooked Marinara, Balsamic Glaze

Dessert • Please Select (1)

Delicate Mini Desserts with Freshly Baked Brownies & Cookies

OR

Custom Designed Special Occasion Sheet Cake
(Supplemental Fees May Apply)

Freshly Brewed Delicious Heights Blended Coffee – Regular & Decaffeinated
Assorted Teas for Steeping
Soft Drinks Included