

DINNER BUFFETS

· Gold ·

\$38.95 per person

Minimum 75 Guests

Rainbow of Fresh Seasonal Fruits and Berries

Spinach Salad with Marinated Shiitake Mushrooms

Shaved Red Onion, Poppy Seed Vinaigrette

Mixed Green Salad

Roma Tomato, Mandarin Oranges, Shaved Cucumbers

Trio of Salad Dressings

Marinated Health Salad

Cauliflower, Broccoli, Julienne Carrots, Kalamata Olives

Sliced Beefsteak Tomato, Grilled Zucchini, Grilled Squash,
European Cucumber, Drizzled with Extra Virgin Olive Oil & Balsamic Reduction

Roasted Loin of Pork with Honey-Mustard Sauce

Thinly Sliced Roast Baron of Beef with Sauce Bordelaise

Grilled Herbed Salmon on Southwest White Bean Stew

Olive Oil & Rosemary Roasted Idaho Potatoes

Barley Risotto with Garden Vegetables

Pastry Shoppe Selection of Cakes, Pies, and Miniature Sweets

· Platinum ·

\$75.00 per person

Minimum 75 Guests

Sliced Seasonal Fruits and Tropical Berries

Mesclun Salad with Apples and Goat Cheese

Roasted Bell Peppers, Shallot Vinaigrette

Spinach, Avocado, and Grapefruit Salad

Blue Cheese Vinaigrette

Caesar Salad with Shaved Reggiano Cheese and Focaccia Spears

Traditional Caesar Dressing

Sliced Beefsteak Tomato, Grilled Zucchini, Eggplant, Carrot, Yellow Squash,
Fresh Mozzarella, Olive Oil, Balsamic Vinegar Reduction

Sliced Tenderloin of Beef with Mild Ancho Chile Sauce and Jalapeno Jack Cheese Polenta

Mushroom Encrusted Breast of Chicken with Sherried Lemon Cream Sauce

Grilled Lamb Sausage with Penne Pasta, Rosemary Jus-Lie

Pan Seared Grouper with Lobster – Crawfish Ragout

Steamed Asparagus Spears

Baby Carrots with Tops

Wild Rice Pilaf with Cranberries

Deluxe Selection of Artisanal Breads, Baguettes and Rolls

Finest Assortment of French Miniature Pastries and House-made Chocolates

Add \$5.00 Surcharge Per Guest for Groups Under Minimum

All Prices Subject to 20% Service Charge, 3% Facilities Upgrade Charge, and Applicable Taxes

All Prices Are Subject to Change

