

∞Dinner Buffet∞

All American Buffet

Mixed Greens Salad w/Tomatoes, Cucumbers & Carrots
Assorted Dinner Rolls w/Butter
Carved Flank Steak
Rotisserie Chicken
BBQ Ribs
Lemon Butter Salmon
Baked Potatoes w/whipped Butter & Sour Cream
Creamed Spinach w/Frizzled Onions
Apple Pie Ala Mode

A Taste of Europe

Mixed Greens Salad w/Sliced Beets & Feta Cheese
Basket of Bavarian Jumbo Pretzel Sticks
Carved Beef Brisket
Roasted Chicken
Au Gratin Potatoes
Braised Red Cabbage
Beer Brats & Sauerkraut
Roasted Root Vegetables
Black Forrest Cake

Harvest Buffet

Baby Greens w/Pears, Walnuts, Goat Cheese & Vinaigrette
Cornbread w/Butter
Carved Honey Ham
Sliced Turkey & Cranberry Sauce
Stuffed Filét of Sole
Bourbon Candied Yams
Mashed Potatoes
Green Beans Almandine
Pecan Pie

∞Dinner Buffet∞

Italian Buffet

Caprese Salad w/Cherry Tomatoes & Baby Mozzarella
Assorted Breads w/Butter
Carved Rosemary Pork Loin
Chicken Picatta
Beef tips w/Mushrooms and Onions
Seafood Cioppino
Stew w/Shrimp, Clams & Mussels
Tri Colored Tortellini Alfredo
Sautéed Broccoli Rabe w/Olive Oil & Garlic
Lemoncillo Cheesecake

Hawaiian Luau

Baby Greens Salad w/Mandarin Oranges & Almond
Hawaiian Dinner Rolls with Butter
Carved Whole Pig
Teriyaki Beef Strips
Pineapple Glazed Chicken Breasts
Ginger Ponzu Mahi Mahi
Sweet & Spicy Rice w/Coconut Milk & Jalapenos
Hawaiian Style Roasted Vegetables
Pineapple Upside Down Cake

\$38 per person

Minimum 50 Persons

All Dinner Buffets served w/Iced Tea, Iced Water, Coffee, Decaf & Hot Tea.

Salad & Dessert Course are Served Tableside.

All Food and Beverage is subject to a 20% service charge.



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