

SEASONAL MENU



Spring Dinner Buffet MENU

CHOOSE 3 ENTREES

BEEF / PORK

Shallot Onion Prime Rib Au jus
Mexican Spice Rubbed Flank Steak
with Lime Butter
Short Ribs with Pepper Jardiniere
Greek Marinated Port Kabob

CHICKEN

Baked Chicken Parmesan
Bell Pepper Spinach Chicken Roulade
Buffalo Chicken Breast
Nashville Hot Chicken
Chicken Yakitori over Rice
Chicken Alfredo

SEAFOOD

Baked Cod with
Chorizo & White Beans
Shrimp & Crab Enchiladas
Caesar Parmesan Orange Roughy
Dijon Crusted Salmon

VEGETARIAN

Orzo Pineapple Craisin Casserole
Roasted Zucchini Flatbread with
Hummus Arugula Goat Cheese
Paneer Broccoli Marsala

SPRING SIDES

(choice of three)

French Greens with
matchstick Carrots & Mushrooms
Garlic Roasted Red Potato Wedges
Wild Rice with Pecans & Apricots
Penne Asparagus Broccoli Peppers
Lemon Garlic Mushroom,
Peas & Green Beans
Risotto Cake
Three Sisters Succotash
Roasted Herb Yukon Potatoes
Glazed Honey Carrots
Orzo with Spring Vegetables
Roasted Mashed Red Potatoes



Summer Dinner Buffet MENU

CHOOSE 3 ENTREES

BEEF / PORK

Herb Roasted Prime Rib Au jus
Spicy Stuffed Poblanos
with Beef Tenderloin
Spicy Mongolian Beef
Cilantro Chive Lime Osso Buco

CHICKEN

Lemon Garlic Chicken
Spanish Chicken and Rice
Roman Style Chicken Breast
Chicken Thighs with
Creamy Mushroom Sauce
Spicy Peach Glazed Grilled Chicken
Mediterranean Greek Grilled Chicken

SEAFOOD

Greek Style Cod
Crab Cake with Red Chili Shrimp
Baked Cod Florentine
Cajun Catfish with
Mango Avocado Salsa

VEGETARIAN

Greek Chicken Pea Stew
Portobello Parmesan
Rice Noodles and Vegetables
with Thai Sauce

SUMMER SIDES

(choice of two)

Green Bean Zucchini Squash Peppers
Twice Baked Potatoes
Sweet Corn with Peppers
Parmesan Broccoli Spears
Grilled Eggplant and Cherry Tomatoes
with Pesto Butter
Mexican Mac & Cheese
Tri-Colored Potatoes
Honey Glazed Carrots
Lemon Pepper Asparagus
Zucchini & Squash Strings
with Shallot Herb Vinaigrette



Fall Dinner Buffet MENU

CHOOSE 3 ENTREES

BEEF / PORK

Peppercorn Prime Rib Au jus
Beef Roulade
Shallot Spinach Stuffed Pork Loin
Old Fashion Pork Roast
with Potatoes and Carrots

CHICKEN

Honey Roasted Chicken
with Root Vegetable Garnish
Maple Roasted Chicken
with Acorn Squash
Wild Mushroom
Apricot Stuffed Chicken
Honey Mustard Chicken stuffed with
Maple Glazed Chicken Sausage
Greek Roasted Chicken Brochette
Harvest Time Chicken
with Couscous & Vegetables

SEAFOOD

Pan-Seared Salmon with Dill Sauce
Garlic Halibut
with Mushroom Risotto
Cod Bella Vista
Caesar Bala Cod

VEGETARIAN

Vegetable Jambalaya
Carrot, Parsnip Potato Gratin
Stuffed Peppers with Couscous

FALL SIDES

(choice of three)

Maple Bacon Glazed Brussel Sprouts
Pecan Sweet Potato Bake
Cashew Cauliflower Leek Gratin
Scallop Potatoes
Corn Casserole
Garlic Cauliflower Mash
Carrot Kale Vegetable Sauté
Fresh Whip Potatoes
Roasted Carrot, Green Beans
& Red Onions
Bounty Blend Vegetables



Winter Dinner Buffet MENU

CHOOSE 3 ENTREES

BEEF / PORK

Montreal Crusted Prime Rib Au jus
Tenderloin Tips in Sauce Diane
Marinated Pork Tenderloin Brochette
Brown Sugar Cured Ham

CHICKEN

Honey Garlic Chicken
with Carrots & Broccoli
Creamy Chardonnay Chicken
Chicken Cacciatore
Coq au vin Diane
Curry Chicken with Crispy Chickpeas
Cranberry Apple
Stuffed Chicken Breast

SEAFOOD

Pan-Seared Red Chili Salmon
Seafood Madagascar
Shrimp Jambalaya
Orange Soy Salmon

VEGETARIAN

Roasted Vegetable Linguine
Vegetable Corn Casserole
Vegetable Stuffed Cabbage Rolls

WINTER SIDES

(choice of three)

Roasted Winter Vegetable Blend
Couscous Vegetable Blend
Bourbon Whipped Sweet Potato
Corn with Winter Couscous
Buffalo Cauliflower with
oven-browned potatoes
Roasted Brussel Sprouts
with Red Chili Glaze
Whip Potatoes
Mashed Cauliflower
Parsley Buttered Potatoes
Green Beans with Red Pepper Strips

