



DINNER BUFFET





Buffet MENUS

CHOOSE A TIER OPTION AND 2 ADDITIONAL ENTREES
(3 TOTAL) ALONG WITH 1 SALAD AND 3 SIDES

TIER 1 Prime Rib of Beef

TIER 2 Herbed Beef Tenderloin

CHICKEN OPTIONS

Sicilian Chicken – ricotta italian sausage stuffed chicken with light marinara

Almond Chicken – almond crusted with horseradish dijon sauce

Chicken Oscar – hollandaise sauce topped with crab meat and asparagus

Chardonnay Chicken – light cream sauce with tomato, artichoke and mushroom

Chicken Piccata – lemon, tomato, and caper sauce

Chicken Forestiere – wild mushroom sherry sauce

Chicken Milanese – marinara, spinach and tomato

SEAFOOD OPTIONS

Jumbo Crab Cake – red chili beurre blanc sauce

Cod Bella Vista – baked with shallots, green pepper and tomato

Seared Salmon – served with lobster newberg sauce

Shrimp Scampi – baked and stuffed with breadcrumbs, garlic, celery and lemon

VEGETARIAN OPTIONS

Italian Shells – stuffed shells with brunoise vegetables

Eggplant Parmesan

Pasta Pomodoro – penne prepared with olive oil, fresh tomatoes, and basil

Butternut Squash Ravioli – topped with caramelized onions

Stuffed Peppers – couscous and seasonal vegetables with marinara

PORK OPTIONS

Pork Loin – seared rosemary rubbed center cut pork loin

Virginia Baked Ham – served with a pineapple brown sugar glaze

Pork Skewer – roasted greek marinade with a tzatziki sauce

Tuscan Roasted Turkey

Buffet MENUS *(continued)*

SALAD OPTIONS

Kohler Perfection –

Greens with Carrots, Peppers,
Radishes, and Croutons.

Classic Caesar –

Bibb, Parmesan, and Croutons.

Butternut Squash –

Greens, Diced Butternut Squash,
Fried Onions, Feta,
Toasted Pecans and Cherries.

Sunburst Salad –

Arugula, sliced oranges,
Red Onions, Candied Walnuts,
and Gorgonzola Cheese.

Strawberry Fields –

Spinach, Kale, Arugula,
Strawberries, and Sugar Pecans.

Caprese Tomato –

Sliced Tomatoes, Mozzarella,
Virgin Olive Oil, Sea Salt Dusting,
and Mixed Greens.



SIDE OPTIONS

Baby Carrots

Oven Roasted Brussel Sprouts

Farmers Blend Vegetables

Cauliflower with Bacon &
Caramelized Onion

Fresh Green Beans

Smashed Cauliflower

Broccoli Spears

Fresh Asparagus

Garlic Parsley Potatoes

Creamy Fettuccine

Twice Baked Potatoes

Garlic Wedge Potatoes

Cheesy Risotto Cake

Mac and Cheese

Fresh Whipped Potatoes

Wild Rice Pilaf

Scalloped Potatoes

Tri-Color Herb Roasted Potatoes

Sweet Potato Casserole

Cilantro Lime Rice



Italian 3-Entree Buffet MENU

CHOICE OF 3 ENTREES

- | | |
|---|--|
| Chicken Fettuccini Alfredo | Italian Meat Lasagna |
| Italian Sausage Penne Pomodoro | Vegetable Lasagna |
| Chicken Parmesan | Italian Cheese Stuffed Shells |
| Sicilian Chicken with
Italian Sausage Stuffing | Eggplant Parmesan |
| Milanese Chicken with
Spinach and Mozzarella | Plain Pasta (Penne or Bowtie)
with Alfredo & Marinara |

CHOICE OF 3 SIDES

- | | |
|-------------------------------|---------------------------|
| Cheesy Risotto Cakes | Fresh Tossed Garden Salad |
| Bountiful Blend of Vegetables | Caesar Salad |
| Fresh Green Beans | Caprese Salad |
| Italian Meatballs | Fresh Fruit Salad |

Comes with

Breadsticks & Garlic | Parmesan Cheese



Around the World MENUS

*O*RIENTAL BUFFET

Cashew Chicken
Mongolian Beef
Rice Noodles with Stir Fry Vegetables
Tempura Shrimp
Tofu Stir Fry
Jasmine Rice
Broccoli Cashew Salad
Rolls & Butter

*C*ARIBBEAN BUFFET

Jamaican Jerk Ribs with Pineapple Salsa
Hawaiian Pig Roast
Cajun Salmon Spread
served with baked Pita Triangles
Shrimp, Beef, Vegetable Kebabs
Vegetable Salad with Peanut Dressing
Hawaiian. Zucchini Summer Squash
Fresh Fruit with Dip
Banana & Zucchini Nut Bread,
Jalapeno Cheese Muffins and
Cornbread Muffins served with
peach butter & regular butter.

*M*EDITERRANEAN BUFFET

Rolled Grape Leaves
Falafel served with Tahini Yogurt Dressing
Hummus – served with Pita Chips
Lebanese Salata
Jasmine Rice
Chicken Mishiwi
Lamb Shish Kabobs
with Peppers and Onions
Beef Shawarma
Loubie Bzeit
Assorted Breads and Pitas

