

GRANDE DINNER BUFFET

FRESH SALADS

Salad Station Assorted Leafy Greens, Tomatoes, Cucumbers, Dried Cranberries, crispy Chinese Noodles, Tortilla Strips, shredded Cheese, Croutons and real Bacon Bits, accompanied by your choice of Balsamic Vinaigrette or Ranch dressing

Chef's Selection of Salads Prepared fresh daily

CARVING STATION

Roasted Rosemary Beef Slow roasted tender Beef hand-carved to order and served with a rich Demi-Glace and chilled Horseradish Cream

Old Smokehouse Carved Ham Lean Ham slow-cured for a distinctively rich, smokey flavor served with a tangy Honey-Mustard Sauce

ENTRÉES

Chicken Fontina Pan-seared boneless breast of Chicken stuffed with Fontina Cheese & Spinach and served with a Garlic Sherry Cream Sauce

Wild Alaskan Salmon Fresh Fillet of Salmon drizzled with Lemon, White Wine, Dill and a touch of cream

*Alaskan Salmon is eco-friendly and sustainable

Pasta Italiano Imported Pasta accompanied by fresh Seasonal Vegetables, Turkey Meatballs and your choice of two freshly prepared sauce selections finished with fresh grated Parmesan Cheese

ACCOMPANIMENTS

Red Smashed Garlic Potatoes

Fresh Local Harvest Seasonal Vegetables

DESSERTS

Sweet Dessert Duo

Traditional New York-style Cheesecake

Chocolate Mousse Truffle