

Buffet Menu Selections

Hors d'oeuvres Selections

Seasonal Fresh Fruit Display ▪ Vegetable Crudités with Dip
International Cheese Display with Crackers ▪ Bruschetta
Fried Ravioli with Marinara Sauce ▪ Conch Fritters with Key Lime Mustard Sauce
Spinach Dip with Tortilla Chips ▪ Swedish Meatballs

Attended Carving Station Meat Selections

London Broil
Baked Ham with Chambord Glaze
Roasted Turkey with Homemade Gravy
Roast Beef with Mushroom Au Jus & Horseradish Cream Sauce
Pork Loin with Cinnamon Apple Raisin Reduction
Prime Rib with Au Jus & Horseradish Cream Sauce
Grilled Fresh Catch with appropriate sauce

Non-attended Meat Selections

Almond Encrusted Chicken with Creamy Dijon Sauce
Chicken Marsala ▪ Chicken Vin Blanc
Chicken Cordon Bleu ▪ Stuffed Chicken Boursin

Starch Selections

Twice Baked Potato ▪ Baked Potato ▪ Rice Pilaf ▪ Garlic Mashed Potatoes
Wild Rice ▪ Scalloped Potatoes

Vegetable Selections

Green Beans Amandine ▪ Sautéed Vegetable Medley ▪ Broccoli in Cheese Sauce
Sweet Corn in Butter Sauce ▪ Honey Glazed Carrots

Attended Pasta Station Selections

BASIC – Penne or bow tie pasta served with a choice of two (2) sauces. Select from Alfredo, Burgundy
Marinara, Pesto, and Garlic & Olive Oil

FRESCO – Penne or bow tie pasta served with a choice of two (2) sauces. Select from Vodka Rosa, Ala
Roma, Smoked Cheese & Sun-Dried Tomato, Creamy Pesto, and Meat Sauce

PASTA ADDITIONS

Primavera ▪ Chicken ▪ Shrimp ▪ Pancetta

Fresco available on super premium menu or for an added charge on all other menus. Pasta additions available on premium or super premium menus or for an added charge on all other menus