

DINNER BUFFETS

Entree Dishes

Choose two of the following:

London Broil

Beef Flank with our own special marinade, grilled and sliced thin served with Au Jus

Chicken Marsala

Sautéed Chicken breast with button Mushrooms, fresh Herbs, And a sweet Marsala wine Sauce

Herb Roasted Pork Loin

Loin of pork seasoned with fresh Herbs, then slow roasted and served with Garlic Jus

Florida Grouper

Grilled Grouper with a roasted Corn Cilantro and Lime Salsa

Sesame Chicken

Crispy Chicken breast with fresh Broccoli, Scallions and Toasted Sesames tossed in a Ponzu Sauce

Atlantic Salmon

Pan seared Salmon filet with roasted Shallot and fresh Tarragon beurre blanc

Cost of each entree is \$21.95 per person

Tossed Salad
(served with two dressings)

Caesar Salad
(choose one)

Herb roasted Red Bliss Potatoes
Primevera Rice
Baked Potatoes with Sour Cream
(choose two)

Each Buffet comes with:
Fresh Vegetable Medley
Dinner Rolls and Butter

(Minimum 40 people)

All prices subject to 18% service charge and applicable sales tax