



DINNER

ENTREES



Dinner Buffet Packages

Light Dinner \$17.95 pp
two entrees & two sides

Moderate Dinner \$21.95 pp
three entrees & two sides

Medium Dinner \$27.95 pp
two entrees, one station & two sides

Gold Dinner \$36.95 pp
three entrees, two stations & three sides

Platinum Dinner \$42.95 pp
three entrées, three stations & four sides

each package includes mixed greens salad w/ dressings, house made croutons & fresh artisan rolls w/ butter packets

add-ons; priced per person
appetizer \$3/appetizer station \$4/side \$3/entrée \$4/dinner station \$6



Poultry Entrees

Honey Brined Turkey Breast

served w/ rich roasted turkey
supreme gravy

Chicken French

finished w/ Lemon white wine butter sauce

Chicken Parmesan

italian cutlets topped w/ fresh
marinara sauce, finished w/
mozzarella cheese

Chicken Asiago

pan-seared chicken breast in lemon
chardonnay sauce, topped w/
artichokes & roasted red peppers

Chicken Limon

pan-seared chicken tossed in
chardonnay sauce topped w/
asparagus, sundried tomatoes & goat
cheese

Chicken Marsala

finished w/ rich marsala wine
reduction shallots and baby
mushrooms

Chicken Piccata

pan-seared chicken served in a white wine, lemon caper
sauce

Chicken Cacciatore

peppers, onions, mushrooms, tomato ragout

Bone in Roasted Chicken

topped w/ a light chicken au jus

Tuscan Lemon Herb Chicken

slow-roasted, topped w/ herb au jus

Chicken Roulade +\$1

stuffed with choice of spinach,
sundried tomatoes,
or w/ applewood smoked
bacon leeks & feta cheese

Italian-Style Chicken Cutlets

seasoned, breaded & lightly fried

Buffalo Chicken Mac & Cheese

topped w/ house-made toasted bread crumbs



Seafood & Vegetarian Entrees

Grilled Salmon Fillet +\$2

finished w/ lemon dill butter sauce

Lobster Mac & Cheese +\$5

cavatelli pasta baked in house blend of creamy cheddar & asiago cheese topped w/ house-made toasted breadcrumbs

Shrimp Scampi +\$2

tossed in a white wine sauce

Shrimp Bruschetta +\$2

served w/ choice of pasta tossed in tomato blush cream sauce, topped w/ fresh asiago & balsamic reduction

House made Gnocchi +\$2

tossed in choice of brown butter sage sauce, blush, creamy pesto or marinara sauce

Three Cheese Mac & Cheese

cavatelli pasta baked in house blend of creamy cheddar, queso & asiago cheese topped w/ house-made toasted breadcrumbs

Seasonal Risotto +\$1

finished w/ fresh parmesan (butternut, asparagus, or wild mushroom)

Eggplant Parmesan

topped w/ fresh marinara & mozzarella

Squash Lasagna

layered roasted squash & zucchini w/ pasta sheets, mozzarella & ricotta topped w/roasted garlic béchamel sauce



Beef & Pork Entrees

Angus Roast Beef Au Jus
served w/ creamy chive horseradish

Beef Tenderloin +\$3
served w/ balsamic onions & baby
Portobello mushrooms w/ rosemary
demi glaze

Herb Crusted Prime Rib +\$3
served w/ creamy chive horseradish

Sliced Flank Steak +\$2
marinated & grilled

Beef Meatballs
italian-style, topped w/ marinara

Italian Meat Lasagna
topped w/ fresh marinara

Chianti Braised Short Ribs +\$4

Honey Roasted Pork Loin
served w/ apple cider herb volute & whole grain mustard

**Bacon Wrapped
Pork Tenderloin +\$2**
topped w/ herbed pork volute

Italian-Style Pork Cutlets
topped w/ fresh marinara

Braised Pork Shoulder
slowly braised in lemon & thyme
vinaigrette

Glazed Ham
served w/ sweet grilled pineapple

Applewood Bacon Mac & Cheese
w/ a creamy three-cheese sauce,
topped w/ panko breadcrumbs



Plated sit-down Dinner Packages

Silver **\$34.95 pp**

Bone-in Chicken Breast
w/ Chasseur sauce

Beef Tenderloin
w/ bordelaise,
caramelized onions
& mushrooms

Grilled Salmon
citrus brandy gastrique

**Wild Mushroom
Risotto**
w/ asiago cheese &
truffle oil

**Homemade
Gnocchi**
w/ creamy basil
pesto & blistered
tomatoes

Gold **\$39.95 pp**

Chicken Roulade
spinach, sundried tomato & goat
cheese, topped w/ lemon
volante

Crab Cakes
topped w/ chipotle
remoulade

**Herb Crusted
Prime Rib**
w/ au jus & creamy horseradish
sauce

Grilled Eggplant
w/ asparagus, roasted red
pepper roulade & ricotta cheese

**Bacon Wrapped
Pork Tenderloin**
w/ red bean veloute

Platinum **\$43.95 pp**

Pan Seared Duck
w/ blood orange reduction

**Grilled Marinated
Rack of Lamb**
w/ roasted red pepper
mint coulis

**Pan-Seared
Sea Bass**
roasted garlic
tomato ragout

**Marinated Grilled
Strip Steak**
w/ fresh cut truffle frites

all entrees include your choice of two homemade sides, fresh artisan rolls & choice of salad