Dinner

**Action Station Buffets**
30 person minimum to avoid increase in prices

**ITALIAN PASTA BUFFET**
$26 per person
- Tomato and White Bean Soup with Acini de Pepe
- Romaine Salad with Fresh Mozzarella, Roasted Red Peppers, Tomatoes, Herbs, Salami, and Cappocola Ham with Sun-dried Tomato Vinaigrette
- Garlic Breads with Rolls and Herbed Butter
- Sausage Stuffed Mushrooms with Stewed Tomato Sauce

*Made-To-Order Pasta Station including:*
- Penne Pasta, Cheese Tortellini
- Meatballs, Grilled Chicken, Italian Sausage
- Mushrooms, Vegetable Medley
- Fire Roasted Peppers and Onions
- Parmesan Cream, Red Sauce, Basil Pesto
- Ricotta Cheesecake with Balsamic
- Strawberries, Cannoli, and Tiramisu

Freshly Brewed 100% Colombian Coffee
Iced and Hot Tea Selection

**ASIAN BUFFET**
$26 per person
- Wonton Soup
- Baby Mixed Greens with Mandarin Oranges, Baby Corns, Water Chestnuts, Red Peppers, Crisp Wonton Strips, and Grape Tomatoes with Rice Wine Tahini Dressing
- Rolls and Butter
- Shrimp Dim Sum
- Vegetable Egg Rolls with Hot Mustard and Duck Sauce

*Made-To-Order Stir Fry Station including:*
- Steaming White Rice, Lo Mein Noodles
- Chicken, Shrimp, Beef, Pork
- Snow Peas, Julienne Vegetables, Broccoli, Water Chestnuts, Baby Corns, Bok Choy, Teriyaki Sauce
- Spicy Plum Sauce, Sweet and Sour, General Tso Fortune Cookies, Ice Cream Station, Powdered Doughnuts

Freshly Brewed 100% Colombian Coffee
Iced and Hot Tea Selection

**Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness**
Dinner Buffets
30 person minimum to avoid increase in prices

DINNER ENTRÉE BUFFET
$29 per person/ $3 per Additional Entrée
Table side served Mixed Baby Green Garden Salad with Dressings, Rolls, and Butter,
Choice of Three Vegetable and Starch Selections, Two Entrée Selections, Assorted Fruit Pies and Cakes,
Freshly Brewed 100% Colombian Coffee and Hot or Iced Tea

- Chicken Breast Cutlets with Wild Mushrooms, Artichoke Hearts, and Roasted Red Peppers in a Fresh Thyme, Vermouth Butter Sauce
- Slow Roasted Pot Roast with Aromatic Vegetables
- Asian Sesame Crusted Pork Loin with Julienne Match Stick Vegetables and Ginger Soy Sauce
- Chicken Cordon Bleu with Pommery Mustard White Wine Cream Sauce
- Breast of Chicken stuffed with Prosciutto Ham, Fontina Cheese, and Asparagus with Herbed Butter Sauce
- Traditional Bread Stuffed Breast of Chicken with Sauce Supreme
- Mahi-Mahi with Tomato, Olive, Basil, and Feta Relish
- Beef and Sausage Lasagna
- Baked Vegetable Lasagna with Spinach and Fresh Mozzarella
- Orecchiette Pasta and Garden Fresh Vegetables in a Parmesan Cream Sauce
- Crab Stuffed Flounder Roulade with Lemon Caper Butter Sauce
- Tenderloin Tips Bourguignon

STARCH SELECTIONS
- Honey Glazed Carrots
- Green Beans Almandine
- Sweet Corn with Peppers and Onions
- Grilled Marinated Vegetables
- Broccoli, Cauliflower, and Carrots
- Parsley Red Potatoes with Herbs and Garlic
- Mashed Potatoes
- Wild Rice Pilaf
- Penne Pasta with Red or Parmesan Cream Sauce

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Soup and Salad Station
$9
Station includes Freshly Baked Rolls, Butter, and Crackers
Selection of Two Fresh Green Salads:
Baby Spinach with Toasted Almonds, Mandarin Oranges, Red Onion, and Strawberries with Tarragon Citrus Vinaigrette
Crisp Romaine tossed with Creamy Caesar Dressing with Parmesan Cheese, Grape Tomatoes, Herbed Croutons, and Anchovies
Baby Spinach with Hard Boiled Egg, Hickory Bacon, Roasted Wild Mushrooms, Red Onion, Herbed Croutons, and Hot Bacon Dressing
Mixed Baby Greens with Seasonal Berries, Pineapple, Avocado, and Candied Walnuts, with Honey Dijon Dressing
Selection of One Soup:
Creamy Three Onion Chowder with Rye Croutons
Tomato, White Bean, and Kale with Pearl Pasta
Shrimp and Lobster Bisque
Chilled Golden Gazpacho
She Crab Soup
Chilled Strawberry Yogurt Soup with Green Peppercorns

Carving and Action Stations
Carving and Action Stations are only available as enhancements to listed Dinner Buffets or Soup and Salad Stations.
All Stations include Cocktail Rolls and Appropriate Condiments
Prices are per Person, 30 Person Minimum

Carving Stations
Roast Top Round of Beef with Au Jus $9
Roast Turkey with Natural Gravy $8
Honey Glazed Ham $8

Premium Carving Stations
Roast Tenderloin of Beef with Horseradish Cream $15
Prime Rib of Beef with Au Jus and Horseradish Cream $12
Roast Pork Loin with Hard Cider Reduction $10
Roasted New Zealand Lamb Rack with Minted Bordelaise $16

Asian Stir-Fry Station
Steam White Rice, Lo Mein Noodles $15
Chick, Shrimp, Beef, Pork
Snow Peas, Julienne Vegetables, Broccoli,
Water Chestnuts, Baby Corns, Bok Choy
Teriyaki Sauce, Spicy Plum Sauce

Italian Pasta Station
Penne Pasta, Cheese Tortellini,
Meatballs, Grilled Chicken, Italian Sausage
Mushrooms, Vegetable Medley
Fire Roasted Peppers and Onions
Parmesan Cream, Red Sauce, Basil Pesto

Stationary Desserts
Viennese Station $9
Artistically displayed assortment of Petite Pastries, Petite Fours, Cheese Cake with Fruit Compote, and Chocolate Cakes with Freshly Brewed 100% Colombian Coffee, Iced and Hot Tea Selection

Fruit Pies and Cakes $7
Plated assortment of Freshly Baked Fruit Pies, Cheese Cake with Fruit Compote, and Chocolate Cakes with Freshly Brewed 100% Colombian Coffee, Iced and Hot Tea Selection

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