

Wedding Buffet

Adult: \$24.95 Children: \$14.95

There is no charge for children under the age of 3

All prices are subject to change

All buffets include rolls and butter, regular and decaf coffee and hot tea.

Applicable sales tax and a 19% gratuity will be added to your final invoice.

Includes your choice of 2 entrees, 2 side dishes and salad

∞ *Main Course* ∞

(choose two)

Roast Beef

Slowly roasted top round served with au jus, a creamy horseradish sauce and dinner rolls

Beef Burgundy

Beef tips stewed in red wine, shallots and mushrooms

Pork Caramel

Pork loin in a rich spiced apple and caramel chutney

Roasted Pork Loin

Tender center-cut whole loin basted with fresh herbs and olive oil in a light champagne reduction

Sausage- Stuffed Pork Loin

Whole center-cut pork loin seasoned with Italian spices and stuffed with Italian sausage

Baked Ham

Black oak hickory-smoked ham with a brown sugar glaze

Chicken Roulade

Stuffed chicken breast with cranberries and spinach in a light champagne reduction

Mediterranean Stuffed Chicken

Stuffed chicken breast with sun-dried tomatoes, spinach and feta

Chicken Marsala

Marinated boneless chicken breast with mushrooms in a rich brown Marsala sauce

Chicken Piccata

Chicken breast served in a light white wine, lemon and caper butter sauce.

Chicken Parmesan

Lightly breaded chicken breast, topped with marinara and two cheeses

Chicken Farfalle

Bowtie pasta tossed with chicken, spinach, red peppers, pine nuts, olive oil and parmesan

Chicken Penne

Tossed with pesto and pine nuts

Beef Lasagna Bolognese

Traditional lasagna baked with a hearty meat tomato sauce

∞ *Fish* ∞

(Choose one from each column)

Mahi Mahi
Salmon
Tuna
Tilapia

Blackened
Braised
Broiled
In Papillote
Poached
Seared
Baked

Asian Glaze
Black Bean Salsa
Mango Salsa
Oyster Sauce
Lemon Caper Butter Sauce
Dill Sauce
Roasted Red Pepper Sauce
Bearnaise
Hollandaise

∞ *Additional Entrees* ∞

\$4.00 additional per guest

Beef Tenderloin Carving Station

Slow roasted with béarnaise sauce

Pork Loin Carving Station

Tender center-cut loin with a Madeira sauce

Prime Rib Carving Station

Slow roasted prime rib served with a creamy horseradish sauce

London Broil

Tender flank steak marinated in red wine, sliced thin and served with a hunter's sauce

Beef Wellington

Beef filet and mushroom pate wrapped in a puff pastry