



## *Traditional Buffet Dinner*

### Composed Salads

*(Choice of Two)*

*Tossed Garden Salad with Tomato, Cucumber and Shredded Carrots with Choice of Dressings  
Cherry Tomatoes, Fresh Mozzarella and Sweet Red Onion tossed with Balsamic Vinaigrette Dressing  
Baby Spinach with Chopped Egg, Bacon, Shaved Red Onion, Choice of Dressings  
Caesar Salad of Romaine, House Croutons and Parmesan Cheese in a Creamy Caesar Dressing*

### Carved Items

*(Choice of One)*

*Slow Roasted Prime Rib of Beef with au Jus and Horseradish  
Oven Roasted Beef Tenderloin with Mushroom Demi-Glace  
Peppercorn Crusted Roast Sirloin  
Roasted Turkey Breast with Turkey Gravy  
Honey Mustard Roasted Virginia Ham with Pineapple Mango Chutney  
Cajun Rubbed Pork Loin with Apple Brandy Sauce*

### Poultry

*(Choice of One)*

*Sautéed Chicken Breast deglazed with Wild Mushroom and Sweet Marsala Wine  
Chicken Piccata with Capers, White Wine and Fresh Lemon  
Boneless Breast of Chicken stuffed with Roasted Red Peppers, Sautéed Spinach and Fresh Mozzarella Cheese  
Chicken Francaise with Fresh Lemon, Garlic Butter and White Wine*

### Seafood

*(Choice of One)*

*Atlantic Salmon with Chardonnay Buerre Blanc  
Broiled Flounder stuffed with Sautéed Spinach and Boursin Cheese  
Cajun Rubbed Swordfish with Citrus Butter  
Mini pan seared Crab Cakes with a Fire Roasted Red Pepper Coulis  
Shrimp Scampi served over Rice Pilaf*

### Pasta

*(Choice of One)*

*Cheese Filled Tortellini Pasta with Sundried Tomatoes, Vodka Blush or Alfredo Sauce  
Baked Ricotta Stuffed Shells in a Plum Tomato Pomodoro Sauce and Parmesan Cheese  
Cavatelli with Sun-dried Tomatoes, Roasted Pine Nuts in a Pesto Cream Sauce  
Penne tossed with Garden Vegetables with a Light Garlic Cream Sauce  
Traditional Buffet served with Chef's Selection of Starch and Fresh Seasonal Vegetable,  
Artisan Dinner Rolls, Fresh brewed Regular and Decaffeinated Coffee and Hot Tea*

### Dessert

*Sweet Station with Fresh Seasonal Sliced Fruits and Berries,  
Assorted Cakes, Pies and Miniature French Pastries.*

*\$39 per person*

*\$100.00 Fee per Carving Attendant applies to Carved Items*

*All prices are per person and are subject to a 6% sales tax and 20% service charge  
Please refer to our Booking Information for Associated Room Fees.*