



## Dinner Buffet

### *Includes*

Classic Caesar Salad or Garden Greens Salad  
Assorted Rolls and Butter

### *Entrees*

*(Select 2)*

#### **Chicken Murphy**

Hot or Sweet Vinegar Peppers, Mushrooms & Potatoes

#### **Grilled Salmon**

Lemon Beurre Blanc

#### **Chicken Francaise**

with Lemon Beurre Blanc

#### **Sole Piccata**

Baked, Served in a White Wine, Lemon and Butter  
Sauce, Garnished with Capers

#### **Sautéed Chicken Marsala**

Mushrooms, Herbs and Marsala Wine Sauce

#### **Braised Short Ribs**

#### **Chicken Isabella**

Artichokes, Roasted Peppers, Madeira Wine Sauce

#### **Flounder Francaise**

Lemon Beurre Blanc

#### **Chicken Bianca**

Prosciutto, Roasted Peppers & Fontina Cheese in  
Marsala Demi Glace

#### **Oven Roasted Sliced Turkey Breast**

Au Jus

*Chef's Seasonal Vegetables and Potatoes*

### *Pasta*

*(Select 1)*

#### **Filletto di Pomodoro Penne**

Chunky Tomato, Basil and Prosciutto

#### **Penne Vodka**

Spiced Vodka Pink Cream Sauce

#### **Rigatoni Norma**

Tossed in an Herbed Tomato Sauce Topped with  
Ricotta, Eggplant & Basil

#### **Pasta Broccoli Rabe & Sausage**

Sautéed with EVOO & Garlic

### *Dessert*

*(Select 1)*

Ice Cream Sundae

Carrot Cake

Bread Pudding

Freshly Brewed Coffee and Selection of Teas

\$42 per guest (40 guest minimum)

### *Table Linens Extra*

*Menu selection due 2 weeks prior to event.*

All menu selections are subject to 6.625% state sales tax and 20% gratuity. Final count to be charged is due five days prior to event or the reservation number will be charged. Cake plate charge \$1 additional per person. Prices subject to change prior to contract.