

DINNER BUFFET

Prices do not include tax and gratuity.

\$25 PER PERSON

SELECT TWO (2) ENTREES & TWO (2) SIDES

(ADDITIONAL ENTREE SELECTION + \$7 PER PERSON / ADDITIONAL SIDE SELECTION + \$3 PER PERSON)

BISTRO CHICKEN

Grilled Chicken Breast w/ a Sweet Bistro Style Relish of Caramelized Onions, Raspberry, Red & Green Bell Peppers, and Pineapple

FIRE ROASTED VEGETABLE LASAGNA

Grilled Zucchini, Squash, Onions, Tomato, & Mushrooms Mixed w/ Ricotta and Parmesan Cheeses In a Burgundy Marinara

PEPPER CRUSTED SALMON

Atlantic Salmon Seared In Olive Oil, White Wine, Peppercorns, & Topped w/ Fresh Fruit Salsa (also available grilled with no topping)

ROAST PORK

Tender Pork Basted w/ a Sweet Blend of Brown Sugar & Seasonings

STEAK BRUSCHETTA

Flame Grilled Sirloin Topped w/ Fresh Roma Tomato & Basil Tapenade

FETTUCCINI ALFREDO

Fettuccini Tossed In a Creamy Alfredo Sauce w/ Fresh Broccoli & Parmesan Cheese

SESAME GINGER CHICKEN

Fresh Cut Chicken, Lightly Fried & Tossed In a Sesame Ginger Sauce w. Grilled Pineapple

SLOW ROASTED SIRLOIN

Carved Top Sirloin Served w/ a Whiskey Peppercorn Sauce

KEY WEST TILAPIA

Oven Broiled w/ a Blend Of Seasonings & Grilled Tomatoes

SIDE SELECTIONS

- Garlic Mashed Potatoes
- Orange Glazed Baby Carrots
- Steamed Broccoli
- Vegetable Medley
- Green Beans
- Smoked Gouda Macaroni & Cheese
- Pasta Salad
- Red Skin Potato Salad
- Rice Pilaf
- Brown & Wild Rice
- Rosemary Roasted Red Potatoes

CREATE YOUR OWN DINNER BUFFET

Prices do not include tax and gratuity.

Choose 1 Entree \$25 Per Person

Choose 2 Entrees \$28 Per Person

Choose 3 Entrees \$32 Per Person

INCLUDES:

Fresh Baked Rolls, House Salad, Seasonal Vegetables, and a Choice of Roasted Rosemary Red Potatoes, Baked Potato, or Garlic Mashed Potatoes

ENTREE CHOICES

- Chicken Piccata
- Chicken Marsala
- Tuscan Chicken
- Stuffed Chicken w/ Apple & Almond Stuffing
- London Broil w/ Sweet Shallot Demi Glaze
- Blackened Sirloin
- Seafood Florentine
- Shrimp Scampi
- Curried Beef Stroganoff
- Chicken Parmesan
- Broiled Salmon w/ Lemon Dill Sauce
- Seared Mahi w/ Pineapple Salsa
- Flounder Roulade w/ Lemon Beurre Blanc
- Caribbean Jerk Shrimp Pasta
- Roasted Pork Loin w/ Dijon Cream Sauce
- Beef Tips w/ Mushroom Gravy
- Fried Flounder
- Three Cheese Lasagna w/ Italian Meat Sauce
- Eggplant Parmesan
- Herb Crusted Salmon

THEME DINNER BUFFET

Prices do not include tax and gratuity.

ITALIANO

\$35 PER PERSON

Pasta Fagiolo Soup, Fresh Salad Bar, Caprese Salad, Antipasto, Seasoned Italian Bread, Lasagna (beef or vegetable), Chicken Parmesan, Roasted Vegetables, & Tiramisu.

SALTY FARM

\$40 PER PERSON

Fresh Baked Rolls, Fresh Garden Salad, Fresh Fruit & Cheese, BBQ Bacon Wrapped Scallops, Mahi-Mahi topped w/ Tropical Fruit Salsa, Chicken Piccata, Hibachi Beef Skewers, Rice Pilaf, & Roasted Seasonal Vegetables.

STEAK OUT

\$43 PER PERSON

Fresh Baked Rolls, Fresh Garden Salad, Greek Pasta Salad, Fresh Fruit & International Cheese Display, Marinated Choice Sirloin w/ a Sweet Shallot Demi Glaze, Grilled Herb Chicken Breast, Crisp Seasonal Vegetables, Garlic Mashed Potatoes or Roasted Red Potatoes, & Fresh Seasonal Vegetables.

BAY ESCAPE

\$45 PER PERSON

Fresh Baked Rolls, Crab Bisque, Fresh Garden Salad, Greek Pasta Salad, Fresh Fruit & Cheese Display, Oysters Rockefeller, Chicken Marsala, Shrimp & Scallop Pasta w/ a Lemon Cream Sauce, & Herb Roasted Red Potatoes.

PASTA BUFFET

Prices do not include tax and gratuity.

\$25 PER PERSON

SERVED W/ DINNER ROLLS & BUTTER

SELECT THREE (3) ENTREE ITEMS **OR**
SELECT TWO (2) ENTREE ITEMS & ONE (1)
ENTREE FROM THE SEAFOOD PASTA MENU.

STUFFED TORTELLINI

Tossed In Alfredo or Marinara Sauce

FETTUCCHINE W/ ITALIAN MEATBALLS

Hand Rolled Meatballs Tossed w/ a Sweet Tomato
Marinara Sauce

FIRE ROASTED VEGGIE LASAGNA

Fresh Vegetables In a Sun-Dried Tomato Marinara
w/ Ricotta, Mozzarella, & Parmesan Cheeses.

GRILLED CHICKEN ALFREDO

With Broccoli, Parmesan Cheese, & Fettuccine.

PORTABELLA MUSHROOM RAVIOLI

Grilled Portabella Mushrooms & a White Zinfandel
Alfredo Sauce

BAKED ZITI

Ricotta & Mozzarella Cheeses In a Marinara Sauce
& Ground Italian Sausage.

SEAFOOD PASTA BUFFET

Prices do not include tax and gratuity.

\$30 PER PERSON

SERVED W/ DINNER ROLLS & BUTTER

SELECT THREE (3) ENTREE ITEMS **OR**
SELECT TWO (2) ENTREE ITEMS & ONE (1)
ENTREE FROM THE REGULAR PASTA MENU.

LOBSTER RAVIOLI

w/ a Seasoned Parmesan Cream Sauce

SOUTHWEST PENNE

w/ Chicken, Andouille Sausage, Shrimp, Broccoli, & Red Onion In a Roasted Red Pepper Cream Sauce.

SHRIMP & CRAB FARFALLE

Suteed Large Shrimp & Lump Crab Tossed In Bow Tie Pasta w/ a Red Pepper & Basil Pesto Alfredo.

SEAFOOD LINGUINI PRIMAVERA

Shrimp, Scallops, Lump Crab, & Fresh Vegetables In a White Wine Parmesan Cream Sauce.

SEAFOOD MAC & CHEESE

Shrimp, Scallops, Crab, & Lobster In a Buttery Cheese Sauce Topped w/ Bread Crumbs.