#### 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
- Chicken Cordon Bleu
- London Broil w/ Au Jus Gravy
- Blackened Sirloin
- Shrimp Florentine
- Shrimp Scampi
- Beef Stroganoff
- Chicken Parmesan
- Broiled Salmon w/ Lemon Dill Sauce
- Seared Mahi w/ Pineapple
- Baked Flounder w/ Lemon Butter Sauce
- Caribbean Jerk Shrimp Pasta
- Roasted Pork Loin w/ Dijon Cream Sauce
- Beef Tips w/ Mushroom Gravy
- Three Cheese Lasagna w/ Italian Meat Sauce
- Eggplant Parmesan

### 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/ Pineapple, 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, London Broil w/ Au Jus Gravy, 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

#### FETTUCCINE 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, Cheese Stuffed Ravioli & a Creamy White Wine Reduction w/ Garlic.

#### **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

Sauteed 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.