

# DINNER BUFFET

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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

## **FETTUCCHINI 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

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**Prices do not include tax and gratuity.**

Choose 1 Entree \$28 Per Person

Choose 2 Entrees \$31 Per Person

Choose 3 Entrees \$35 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

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## **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

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Prices do not include tax and gratuity.

**\$28 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, 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

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Prices do not include tax and gratuity.

**\$33 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.