

Seated Served Dinner Buffet or Family Style Menu

Entrée prices listed below include salad, entrée, vegetable, starch, ice water, service ware and glassware. Linens, beverages, service staff, and taxes are charged separately.



To add elegance and sophistication to your event, we'd like to recommend that you consider starting the evening with butler style hand-passed hors d'oeuvres for the first hour. Prices for our acclaimed hand passed hors d'oeuvres are listed below (not included in the standard price for seated buffet dinners).

Hand Passed Hors D'oeuvres

Butler passed on silver trays --Your choice of items

- **Salmon Potato Rounds** - Herb Roasted Potato rounds Topped with Cold-Cured Smoked Salmon and a Spicy Remoulade
- **Filet Mignon** – with Horseradish Sauce on Brioche
- **Southwest Chicken Spring Roll** - Blackened Chicken Breast, Cilantro, Poblano Peppers, Red Onions and Colby Cheese wrapped in a Wonton and fried golden brown
- **Saffron Asiago Potatoes** - New Potatoes filled with an asiago cheese filling
- **Ahi Tuna Seared with Thai Spices** – Sliced and served rare on a spinach tortilla crisp topped with sweet chili sauce
- **Antipasto Skewers** - Cheese Tortellini, Sun-dried Tomato and Kalamata Olives marinated in olive oil and herbs

Salad

Your salad may be included on the buffet or served at the table.

Your Captain will discharge tables to the buffet after salad is served.

Rocket Salad ~ Mixed Field Greens, Candied Pecans, Bleu Cheese, Cranberries Topped with White Balsamic Vinaigrette

Mixed Seasonal Greens ~Hearts of Romaine, Vine Ripened Tomatoes, Mozzarella Cheese, Fresh Basil and Arugula

Caesar Salad ~ Fresh Romaine Lettuce Topped with Caesar Dressing, Grated Asiago Cheese and Topped with Garlic Toasted Croutons

Entrée

Choose Two (2) from the following:

- **Chicken Breast Roulade** stuffed with Andouille and Cornbread Dressing. Served with a Roasted Red Pepper Sauce.
- **Chicken Picatta** sautéed and served with White Wine, and Lemon Sauce with Capers
- **Chicken Marsala** baked and topped with a Marsala Wine and Mushroom Sauce
- **Lamb Wellington** with Cranberry Pommery Sauce and Herb Spaetzel
- **Stuffed Pork Tenderloin** served with smoked Gouda ????
- **Fresh Salmon Medallions** with a Saffron Rosemary Fume. Seared or Grilled
- **Masterpiece Pasta** – Mediterranean Chicken, Pesto, Sun-dried Tomatoes, Asparagus and Broccoli tossed with Penne Pasta in a Tuscan Crème Sauce – Vegetarian option also available
- **Tri-Color Vegetarian Tortellini** with Lemon Garlic Cream Sauce, Roasted Peppers Crimini Mushrooms and Fennel
- **Whole New York Strip Sliced and Served** with a Wild Mushroom or Red Wine Bordelaise Sauce
~ Grilled to Order Onsite
- **Roasted Beef Tenderloin** with a Red Wine Bordelaise

Vegetables and starch selections to compliment your entree will be created to your taste. · China and table settings are included in the service charge. Table linen and any additional rentals are extra.