



Traditional

Trio of Seasonal Greens, House Dressings
Tortellini & Roasted Vegetable Salad
Seasonal Sliced Melons and Fresh Pineapple
Tomato, Cucumber & Red Onion Salad

Entrees

Choice of Three

Beef Stroganoff over Egg Noodles
Chicken Paillard Topped with a Tomato Bruschetta
Grilled Salmon Fillet, Chive Beurre Blanc
Sliced New York Sirloin, Brandied Three Peppercorn Sauce
Grilled Honey Mustard Rubbed Breast of Chicken
Penne Pasta with Grilled Vegetables, Tomato Cream Sauce
Tilapia with a Sun-Dried Tomato Crust, Roasted Garlic Cream
Orecchiette Pasta with Grilled Chicken, Red Pepper Cream

Chef's Selection of Potato and Seasonal Vegetable
Freshly Baked Dinner Rolls

Chocolate Mousse with Freshly Whipped Cream
Apple Pie & New York Style Cheesecake

Mediterranean

Mesclun Greens with Balsamic Vinaigrette, Grated Parmesan
Plum Tomatoes with Fresh Mozzarella Cheese,
Red Onions & Basil
Marinated Vegetables with Orschiette Pasta & Balsamic Vinaigrette

Entrees

Spinach & Cheese Tortellini with Tomato Basil Sauce
Red Snapper Putanesca
Sautéed Breast of Chicken, Prosciutto Mustard & Champagne Sauce
Roasted Loin of Pork with Apple Cider, Currant & Calvados Sauce

Oven Roasted New Potatoes with Caramelized Onion
& Balsamic Syrup
Chef's Medley of Seasonal Vegetables
Assorted Dinner Rolls

Chocolate Mousse with Fresh Whipped Cream
New York Style Cheesecake with Caramel Amaretto Sauce
Fresh Seasonal Fruits and Berries
Assorted Freshly Baked Cookies

Caddy Shack

Caesar Salad, Grated Parmesan, Garlic Croutons
Roasted Mushroom & Artichoke Salad
Plum Tomato & Fresh Mozzarella Platter with Basil
Penne Pasta Salad, Black Olives,
Fresh Mozzarella & Roast Peppers

Entrees

Choice of Three

*Grilled New York Sirloin Steak
Barbecued Pork Ribs
Seared Salmon Medallions, Citrus Beurre Blanc
Basket of Southern Fried Chicken

Baked Potatoes, Sour Cream and Butter
Seasonal Vegetable
Corn on the Cob
Freshly Baked Dinner Rolls

Apple Cobbler

Fresh Fruit Salad
Freshly Baked Dark & White Chocolate Chip Cookies

Italian

Antipasto Salad
Plum Tomatoes with Fresh Mozzarella, Basil & Balsamic Vinaigrette
Roasted Mushrooms and Fennel Salad with Roasted Peppers
Traditional Caesar Salad

Entrees

Choice of Two

Fusilli Pasta, Bolognese Sauce
Grilled Salmon, Topped with Tomatoes,
Eggplant, Olives, Capers
Chicken Parmesan
Chicken Marsala
Chicken Française
Sausage & Pepper in Marinara Sauce
Baked Ziti
Risotto

Chef's Choice of Seasonal Vegetable & Pasta
Freshly Baked Dinner Rolls and Butter
Tiramisu
New York Style Cheesecake
Freshly Baked Cookies

Add an Entrée to any menu for \$4

*Uniform Chef to Attend at \$95.00 each

Packages Based On 30 Guests Or More. Pricing is per person

All Dinner Buffets Served with Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee, Tea

All Food & Beverage charges subject to 20% Service Charge & 6.875% State Sales Tax.