



## Dinner Buffets

### Palmer

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  
Sun-Dried Tomato Crusted Tilapia, Roasted Garlic Cream  
Orecchiette Pasta, Grilled Chicken, Red Pepper Cream

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

Chocolate Mousse, Freshly Whipped Cream  
Apple Pie & New York Style Cheesecake  
Freshly Brewed Coffee, Tea, and Iced Tea

\$47

### Banks

Caesar Salad, Grated Parmesan, Garlic Croutons  
Roasted Mushroom & Artichoke Salad  
Plum Tomato & Fresh Mozzarella Platter with Basil

#### Entrees

##### *Choice of Three*

\*Grilled New York Sirloin Steak  
Barbecued Pork Ribs  
\*Sliced Sirloin of Beef, Natural Au Jus  
Pork Tenderloin with Apricot Chutney  
Honey Barbeque Salmon  
Margarita Chicken

Baked Potato, Sour Cream and Butter  
Grilled Seasonal Vegetables  
Freshly Baked Dinner Rolls

Apple Cobbler  
Brownies

Mousse Shooters  
Fresh Fruit Salad

Freshly Brewed Coffee, Tea, and Iced Tea

\$47

*Uniformed Chef to Attend for \$95*

*All pricing is per person. Buffets require a minimum of 25 adults.*

*All Food & Beverage charges subject to 21% Service Charge & 6.625% State Sales Tax*



## Dinner Buffets

### Mediterranean

Mesclun Greens, Balsamic Vinaigrette, Grated Parmesan

Plum Tomatoes with Fresh Mozzarella Cheese,

Red Onions & Basil

Greek Pasta Salad, Feta, Olives, Peppers, Tomatoes

#### Entrees

Sautéed Chicken, Prosciutto, Mustard & Champagne Sauce

Roasted Loin of Pork with Apple Cider Sauce

Grilled Salmon, Topped with Tomatoes,

Eggplant, Olives, Capers

Oven Roasted New Potatoes with Caramelized Onion

& Balsamic Syrup

Chef's Medley of Seasonal Vegetables

Assorted Dinner Rolls

Chocolate Mousse with Fresh Whipped Cream

Tiramisu

Fresh Seasonal Fruits and Berries

Baklava

Freshly Brewed Coffee, Tea, and Iced Tea

\$45

### Tour of Italy

Antipasto Salad

Plum Tomatoes with Fresh Mozzarella, Basil,

Balsamic Vinaigrette

Roasted Mushrooms and Fennel Salad with

Roasted Peppers

Caesar Salad, Grated Parmesan, Garlic Croutons

#### Entrees

*Choice of Two*

Red Snapper Putanesca

Chicken Parmesan

Chicken Marsala

Chicken Française

Sausage & Pepper in Marinara Sauce

Pork Braciolo, Cheese, Prosciutto, Pine Nuts

*Choice of One*

Baked Ziti

Tomato and Sausage Risotto

Penne with a Blush Vodka Sauce

Tri Color Tortellini Alfredo

Chef's Choice of Seasonal Vegetable

Freshly Baked Dinner Rolls and Butter

New York Style Cheesecake, Caramel Amaretto Sauce

Italian Mini Pastries and Cannolis

Freshly Brewed Coffee, Tea, and Iced Tea

\$43

*Uniformed Chef to Attend for \$95*

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