

THE DINNER BUFFET

(Minimum 50 guests)

Includes FRESH VEGETABLES, RICE *and* POTATOES, ROLLS *and* BUTTER,
DESSERT, COFFEE *or* TEA

SALAD SELECTIONS

Choice of Five

Montage of Seasonal Fruit

A Classic Tossed Caesar Salad

Our Signature Salad with Walnuts and Gorgonzola

Garden Salad with Dressing

Baby Spinach and Frisee Salad with Grape Tomatoes
and Peppered Bacon Vinaigrette

Vegetable Crudites

Marinated Shellfish Salad with Shrimp, Mussels,
Scallops, Squid and Kalamata Olives

Baby Red Potato Salad with Dill

Penne and Norwegian Shrimp Salad

Oriental Chicken Salad

ENTRÉE SELECTIONS ~ Please Select Three

PRIME TOP SIRLOIN

Carved Prime Top Sirloin with Mushroom Jus

ROAST TURKEY

Carved Roast of Turkey

CASTAWAY CHICKEN

Chicken Stuffed with Spinach, Sundried Tomatoes, Roasted
Pasilla Chile and Asadero Cheese in a Guajillo Cream Sauce

CHICKEN MARSALA

Sautéed with Mushrooms and Sweet Marsala Wine

FRESH KING SALMON
MEDALLIONS

Medallions of King Salmon with Lobster Thermidor Sauce

CHICKEN on ROASTED GARLIC

Chicken on Roasted Garlic and Blue Potato Hash

CHICKEN AL FORNAIO

Chicken Breast with Pine Nuts and Sundried Tomatoes
In a Basil Cream Sauce

VEGETARIAN LASAGNA

Homemade Lasagna Filled with Three Cheeses and
Selection of Vegetables

DESSERTS

A Tempting Selection from the Dessert Table
Created by our Executive Chef

DINNER SUGGESTIONS

Includes: SALAD, SELECTION of FRESH SEASONAL VEGETABLES,
RICE or POTATOES, ROLLS and BUTTER, DESSERT,
COFFEE or TEA

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CASTAWAY CHICKEN

Stuffed with Spinach, Sun- dried Tomatoes, Roasted Pasilla Chile and
Asadero Cheese with a Guajillo Cream Sauce

CHICKEN AND SHRIMP SCAMPI

Charbroiled Chicken Breast, paired with Sautéed Jumbo Shrimp Scampi

FRESH ROASTED KING SALMON

WITH DILL AND CARAMELIZED ONIONS

Pan Roasted Salmon on Dill Butter Sauce with Caramelized Onions

CHICKEN MOZZARELLA

Boneless Breast of Chicken Filled with Basil, Mushrooms, Spinach and Mozzarella
Baked and Topped with Chardonnay Pepper Cream Sauce

SHRIMP SCAMPI ON ROASTED GARLIC WITH SUNDRIED TOMATO BUTTER

Jumbo Shrimp Sautéed with Oven Roasted Garlic and Laced Over
Roasted Sundried Tomato Butter, Garnished with Fresh Dill and Chives

SEAFOOD BROCHETTE

Salmon, Shrimp and Scallops Skewered and Broiled with Lemon Pepper Spice,
Served on a Bed of Roasted Onions and Peppers over Basmati Rice

MARTINI LAMB CHOPS

Lamb Chops Herb Spiced with Garlic and Ground Black Pepper, Basted with a
Vermouth and Vodka Butter

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RICE *or* POTATOES, ROLLS *and* BUTTER, DESSERT,
COFFEE *or* TEA

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FILET MIGNON AND SHRIMP SCAMPI

Charbroiled Filet Mignon, Paired with Jumbo Shrimp Scampi Sautéed with
Roasted Sundried Tomato Butter with Fresh Dill and Chives

GRILLED FILET MIGNON

Charbroiled Filet Mignon, Herb Spiced with Ground Black Pepper Crust

GRILLED NEW YORK STRIP STEAK

Charbroiled New York Strip Steak, Herb Spiced with Ground Black Pepper Crust

GRILLED PRIME TOP SIRLOIN

Charbroiled Herb Spiced with Ground Black Pepper Crust

PRIME RIB OF BEEF AU JUS

Certified Angus Beef, Cooked to Your Specification and
Served with Au Jus and Horseradish Cream

FRESH GRILLED SEABASS WITH SAFFRON BUTTER

House Cut Fresh Sea Bass, Grilled and Topped with Saffron Butter

OUR SIGNATURE GRILLED MEDITERRANEAN VEGETABLES WITH BALSAMIC BUTTER

A Mélange of Peppers, Artichokes, Squash and Asparagus, Grilled with Balsamic Butter