



## ***Dinner Buffet Menu***

*Buffets are served with Fresh Dinner Rolls, Sweet Butter and Freshly Brewed Coffee / Decaf*

***Deluxe Buffet*** ( 25 Guest minimum ) .....\$ 29.00 per person

**Mixed Green Salad, Antipasto Tray, Lavish Fruit Display**

( Please Select Two Entrées)

**Cheese Tortellini Pomodora**

**Chicken Florentine** Filled with Spinach and Ricotta Cheese, Sherry Wine Sauce

**Beef Bourguignon** Braised Beef with Garlic, Mushrooms and Onions in a Red Wine Reduction

Basmati Rice and Garden Fresh Vegetables

***Chef's Choice of Select Cakes & Pastries***

***Supreme Buffet*** ( 25 Guest minimum ) .....\$ 35.00 per person

**Organic Field Greens, Fussilli Pasta Primavera,  
Marinated Mushroom Salad, Lavish Fruit Display**

( Please Select Two Entrées)

**Cheese Ravioli** with Marinara or Meat Sauce

**Poached Salmon** in a Lemon Butter and Caper Sauce

**Prime Ribs of Beef** with Au Jus and Horseradish Sauce (Carved in your room)

**Chicken Marsala** sautéed with Mushrooms and Marsala Wine

Fresh sautéed Vegetables, Saffron Basmati Rice and Roasted Red Potatoe

***Chef's Choice of Select Cakes & Pastries***

***Grand Buffet*** ( 25 Guest minimum ) .....\$ 39.00 per person

**Caesar Salad with Parmesan Cheese,  
Fresh Garlic Croutons, Chicken Artichoke Salad, Lavish Fruit Display**

( Please Select Three Entrées)

**Roast Prime Rib of Beef** (Carved in your room)

**Roast Loin of Pork** in a Sherry Cream Sauce

**Chicken Marsala** Sautéed in Marsala Wine with Fresh Mushrooms

**Chicken Castrovilla** Filled with Brie Cheese, Artichoke Hearts,  
Sun Dried Tomatoes, Fresh Basil in a Maderia Wine Sauce

**Baked Salmon** in a Beurre Blanc Sauce topped with Lemon Slices

Roasted Rosemary Garlic Potatoes and Saffron Basmati Rice

Seasonal Vegetables

***Chef's Choice of Select Cakes & Pastries***

*A 19.5% service charge and applicable state sales tax will be added to all orders.*