



DINNER BUFFET

Minimum Service 75 people

Our experienced catering staff will gladly help you customize a buffet from our entrée list.
Buffets are served with freshly-baked rolls, choice of coffee or iced tea.

SALADS

Choose two:

Classic Caesar Salad

California Fresh Fruit medley

House Garden Salad

Baby greens & romaine, julienne beets & carrots,
grape tomato, fresh croutons & Greek Feta Dressing

ACCOMPANIMENTS

Choose one:

Golden Harvest rice

Oven-roasted Yukon Gold potatoes with rosemary

White Cheddar-mashed red-skin potatoes

ENTRÉES

FRESH SALMON

Charbroiled; lemon-tarragon aioli.

FOCACCIA-CRUSTED CHICKEN

Sautéed mushrooms; sun-dried tomato butter.

BROCCOLI-CHEDDAR STUFFED CHICKEN BREAST

Fire-roasted red bell pepper sauce.

STUFFED PASTA SHELLS FLORENTINE

Jumbo ricotta & spinach-stuffed shells with a fresh tomato-artichoke sauce.

*ROTISSERIE-SEASONED BREAST OF TURKEY

Cornbread apple-pecan stuffing, pan gravy & cranberry sauce.

*ROAST TOP ROUND OF BEEF

Choice, herb-crust and slowly roasted for hours.

Au jus & horseradish sauce.

*HAWAIIAN PLUM BARBECUE-GLAZED PORK LOIN

Bacardi Rum sautéed cinnamon pears

*BROWN SUGAR & DIJON-GLAZED HAM

Spiced chunky apple sauce.

**One entrée will be carved on the dinner buffet.*

TWO ENTRÉES 29.95 * THREE ENTRÉES 32.95**

A service charge of 19% will be added to all food and hosted beverages.

Rev. October 09