

Dinner Buffet Menu

All menus include ice tea and freshly brewed coffee

Taste of Tuscany

Classic Caesar salad with House made croutons and shaved Parmesan Reggiano

Pancetta stuffed Airline Chicken breast with Herb jus

Pork Tenderloin medallions with Dijon mushroom sauce

Truffled new red Mashed potatoes

Italian style Zucchini and Onions with Roasted tomatoes

Sautéed baby Spinach

Sliced French baguettes with butter

Crowd Pleaser

Baby Arugula salad with fresh shaved Parmesan Reggiano, Candied pecans, and Champagne vinaigrette

Blackberry braised Beef Short Ribs with Roasted root vegetables

Pan seared Chicken breast with White wine, Lemon, Capers, and Caramelized onions

Parmesan and Mushroom Risotto

Baby green beans with sautéed Onions and Roasted cherry tomatoes

Sliced French baguettes with butter

The Reserve

Roasted Beet salad with Honey roasted Pistachios, Golden raisins, and Goat cheese

Roasted Tenderloin of Beef au Poivre

Grilled Scottish Salmon with Smoked tomato Beurre blanc

Potatoes Dauphinoise

Grilled Asparagus with Citrus and Olive oil

Seasonal vegetable medley

Sliced French baguettes with butter

Bar Service

ABC certified, uniformed and experienced bartenders available at the cost of \$150 each for up to four hours of service. Mixers, ice, garnish, and acrylic cups can be provided based on needs. Upgrade to glassware at an additional fee.

Desserts

Add Sweet endings to your meal for an additional fee. Ask for details...

CUSTOM QUOTES ARE AVAILABLE BASED ON
MENU ITEMS SELECTED

PLATED DINNERS ARE AVAILABLE AS FOR
AN ADDITIONAL CHARGE

A 20% SERVICE CHARGE AND SALES TAX WILL APPLY