

PARTY BUFFET MENU

**25 PLUS TAX AND GRATUITY
+ 1.00 PER PERSON FOR PRIME RIB**

WITH THIS BUFFET

MIXED BABY GREEN SALAD

FRESHLY BAKED BREAD

CHEF DESSERT

COFFEE, TEA OR SODA

PLEASE CHOOSE TWO

CHICKEN PICCATA

**WITH A LEMON CAPER SAUCE, MUSHROOMS,
OVEN CURED TOMATOES, ARTICHOKE AND FRESH BASIL**

CHICKEN PARMESAN

**TENDER CHICKEN LIGHTLY HAND BREADED ,
TOPPED WITH POMODORO SAUCE AND MOZZARELLA**

LEMON CRUMB COD

**FRESH COD TOPPED WITH A LEMON CRUMB TOPPING
WITH A LEMON BUTTER**

SLOW ROASTED PRIME RIB

SLICED THIN AND TOPPED WITH RICH AJUS

BURGUNDY BEEF TIPS WITH MUSHROOMS

**TENDER BEEF TENDERLOIN TIPS SIMMERED IN A RICH
BURGUNDY AND MUSHROOM SAUCE**

CHICKEN MADEIRA

**CHICKEN BREAST SAUTÉED WITH MUSHROOMS IN A
PORTUGUESE MADEIRA WINE SAUCE**

GRILLED ATLANTIC SALMON WITH DILL CREAM

**FRESH ATLANTIC SALMON GRILLED AND
TOPPED WITH A DILL CREAM SAUCE**

PLEASE CHOOSE TWO

GARLIC MASHED POTATOES

WILD RICE WITH VEGETABLES

PASTA PRIMAVERA

ROASTED PARMESAN PARSLEY POTATOES

ROASTED VEGETABLE PLATTER

SEASONAL VEGETABLE BLEND

PASTA ALFREDO WITH PEAS AND PANCHETTA