

ULTIMATE DINNER BUFFET

(Minimum of 35 guests)

FIRST COURSE - table served

Please choose one:

Garden salad with choice of two dressings - Caesar salad - Martha Vineyard salad (spinach, red onion, pine nuts, gorgonzola cheese, raspberry vinaigrette) - Caprese salad (tomato, fresh milk mozzarella, fresh basil, olive oil)

SECOND COURSE

Please choose three:

- Chef carved whole tenderloin
- Chef carved prime rib
- Pork Chop, stuffed with sage dressing
- Shrimp Scampi, angel hair pasta
- Grilled salmon, lemon caper butter sauce
- Chef carved whole pork loin, rosemary pork gravy
- Chicken Marsala, mushroom Marsala wine sauce
- Chicken Cordon Bleu, stuffed with Canadian bacon, Swiss cheese
- Chicken Sarafina, creamy chicken mushroom sauce, angel hair pasta

VEGETABLE

Please choose one:

Whole green beans - Glazed baby carrots - Sweet corn O'Brien - Italian medley - Buttered broccoli
Broccoli and cauliflower au gratin - Fresh asparagus

POTATO

Please choose one:

Oven roasted baby red - Whipped - Garlic mashed - Parsley boiled baby red - Potatoes au gratin - Rice pilaf

SALADS

Please choose four:

- Assortment of fresh fruit
- Artichoke heart salad (Cold)
- Vegetable tray with house dressing
- Whole green bean and baby red potatoes tossed in balsamic vinaigrette dressing (Cold)
- Whole smoked trout or smoked salmon
- Pasta and seafood salad
- Hand breaded eggplant rounds (\$1.00 extra per person)

THIRD COURSE - table served

Please choose one:

Vanilla ice cream, chocolate or strawberry sauce - Spumoni - Mini cannoli - Homemade cheesecake

Served with freshly baked rolls or Canforas Italian bread, flat bread crackers, tapenada, freshly ground regular and decaffeinated coffee or tea.

Three Entrees: \$32.60 per person

Prices do not include service charge or tax.

