

DINNER SPECIALTY BUFFETS

(Minimum of 40 people)

Four Star Buffets

Petite New York Strips with Green Peppercorn Sauce

Sliced Ribeye in a Red Wine Mushroom Sauce

Beef Strip Loin Medallions in a Diane Sauce

Beef Tenderloin Teriyaki Kabobs with Pineapple and Peppers

Red Snapper Francaise with Lobster Sauce

Crab Stuffed Flounder with Asparagus Sauce

Grilled King Salmon with Shiitake Mushrooms

Shrimp and Scallop Seafood Newberg

New England Crab Cakes with Whole Grain Mustard Sauce

Pork Tenderloin with Brandy and Apples

Pistachio Chicken with Creamy Pesto Sauce

Sautéed Chicken Oscar with Lump Crabmeat and Asparagus

Stuffed Chicken with Lobster Confeit and a Wild Mushroom White Wine Sauce

Pecan Crusted Chicken with Creamy Red Bell Pepper Sauce

Four Star Salad Buffet includes Fresh Tossed Caesar Salad as well as other premium salads and Fresh Fruit

Three Star Buffets

Tortilla Crusted Catfish with Ancho Chili Cream Sauce

Grilled Tilapia with Tropical Relish

Lemon Sole Oregano with Pesto Cream Sauce

Grilled Salmon with Sweet Red Bell Pepper Sauce

Sliced Strip Loin with Wild Mushroom Sauce

Grilled Marinated Skirt Steak with Onions and Peppers

Beef Bourguignon with Sun Dried Tomatoes

Grilled Flank Steak with Maitre d Butter

Grilled Pork Loin Steaks with Orange Ginger Barbeque Sauce

Chicken with Marsala and Button Mushrooms

Grilled Chicken in a Chipotle Cream Sauce

Sesame Chicken with a Honey Mustard Sauce

Tuscan Chicken with Capers, Artichoke Hearts and Sun Dried Tomatoes

Chicken Milanese with Lemon Butter

All buffets served with Assorted Salads, Rice or Potato, Two Fresh Vegetables, Dessert Table, Fresh Baked Rolls and Butter, Tea and Coffee. You may replace an Entrée with a carving for the following:

Dinner Carved Items:

Carved Prime Rib (may be lightly smoked)

Carved Tenderloin of Beef

Carved Smoked Pork Loin

*Turkey Breast
Virginia Ham*

SEATED DINNER SPECIALTIES

(Served with Salad, Fresh Baked Bread, Coffee and Tea)

Dessert is charged separately

Chicken

Pecan Chicken: Breaded Chicken Breast with Red Bell Pepper Sauce

Served with Herb Wild Rice and Bouquetiere of Vegetables

Chicken breast stuffed with Borsini Cheese and Julienne of vegetables

Served with Roasted Garlic Potato Puree and Bouquetiere of vegetables

*Chicken Marsala: Sautéed Chicken Breast with a Marsala Wine sauce
served with Parmesan & Parsley Risotto and Bouquetiere of Vegetables*

*Tuscan Chicken: Sautéed Chicken Breast with Capers, Artichokes and
Sun Dried Tomatoes served with Mushroom Orzo Pasta and Bouquetiere of Vegetables*

Chicken Crepes with Shiitake mushrooms

Served with snow peas and red pepper

Roasted Cornish Hen: Glazed with Honey Dijon and stuffed with Cranberry Dressing

Served with Green Beans Amandine

Beef

Tenderloin of Beef :6 ounces of Roasted Tenderloin of Beef with Cabernet Wine

Sauce served with Dauphine Potatoes and Bouquetiere of Vegetables

Filet Mignon: Grilled 8-oz. Filet Mignon with Wild Mushroom Sauce

with Twice Baked Potato and Bouquetiere of Vegetables

Ribeye Steak: 12 ounce Grilled Med-rare to Medium

Served with Herbed Butter, Goat Cheese Potato Puree and Green Beans Amandine

Prime Rib: 12 ounce slow roasted Black Angus Beef

Served with Twice Baked Potato and Tomato Provencal

Sliced New York Strip: Lightly smoked and Peppered Strip Loin

Served with Piped Horseradish potatoes and Grilled Vegetables

Beef Wellington: 6-oz. Tenderloin of Beef in a Puff Pastry with Mushroom Duxelle served with Duchesse Potatoes and a Bouquetiere of Vegetables

Steak Diane: Pounded medallions of Beef Tenderloin in a Dijon white wine sauce Served with Celeriac Potato Puree and balsamic Asparagus

Grilled Marinated Skirt Steak with Green Chili Sauce and Monterey Jack Cheese Served with Enchiladas and Spanish Rice

Seafood

Seafood Triple Crown: Lobster, Shrimp, and Scallops with Lobster Sauce served over Pesto Risotto Ring and Bouquetiere of Vegetables

Tortilla Catfish: Sautéed Catfish Filet with Tortilla Crust with Ancho Chili Sauce Smoked Corn Rice and Black Bean Puree

Grilled Salmon with Pesto Cream Sauce, topped with Shiitake Mushrooms served with Yukon Gold Potato Puree and Grilled Asparagus

Almond Crusted Snapper with Mango Relish and Orange Butter Served with Ginger Fried Rice and Sesame Green Beans

Rainbow Trout stuffed with Crabmeat in Fresh Dill Lemon Butter served with Potatoes Pears and Bouquetiere Of Vegetables

Veal

*Veal Marsala: Sautéed
Veal Scaloppini with Wild Mushrooms and Marsala
Wine Sauce served with Ribbon Pasta and Bouquetiere of Vegetables*

Veal Oscar: Sautéed Veal Scaloppini topped with Fresh Lump Crabmeat and Asparagus with Béarnaise Sauce served with Chateau Potatoes and Bouquetiere of Vegetables

Combinations

The Hunter: Sautéed Tenderloin Medallion with Cabernet Sauce and Chicken Medallion stuffed with Julienne of vegetable over Lobster Sauce, Served with Borsin Cheese Potato Puree and Chef's Vegetables

Surf and Turf: 6-oz. Lobster Tail, 6-oz. Filet Mignon served with Dauphinois Potatoes and Bouquetiere of Vegetables

Over and Under: Double New Zealand Lamb Chop and Medallion of Beef Tenderloin with Rosemary Demi Glaze served with Celeriac Potato Puree and Chef's Vegetables

Norwegian Combo: Medallion of Beef with Portobello Mushroom Sauce and Grilled Salmon with Pesto Sauce served with Rosemary Château Potatoes and Bouquetiere of Vegetables

Steak and Alaskan King Crab: Six Ounce Filet Mignon with Six Ounces of Giant King Crab Legs, Served with Twice Baked Potato and Chef's Vegetables

*Grilled Ribeye Steak with Shrimp Scampi
Served with Fettuccini Alfredo and Balsamic Asparagus*

DESSERTS

Flamed Baked Alaska (20 person minimum)

Strawberries Romanoff

Fresh Cinnamon Apple cake with Crème Anglaise

Flamed Bananas Foster or Cherries Jubilee

Flamed Cinnamon Apple Pecan Foster

*White & Dark Chocolate Mousse Napoleon with Berries,
Chocolate and Raspberry Sauce*

*Bavarian Chocolate Cup with Dark Chocolate Mousse, Fresh Berries & Dark
Chocolate Sauce*

Cheesecake with your choice of Strawberry, Raspberry or Blueberry Sauce

Raspberry, Pineapple or Chocolate Crème Brule

Snickers Cheesecake with White Chocolate Sauce

Bananas Foster Cheesecake

Turtle Pie

Individual Turtle cheesecake, Key Lime Pie or Vanilla Divine Cheesecake

*Classic Desserts: Pecan Pie, Meringue Pies, Cream Pies,
Chocolate Cake, Carrot Cake, Red Velvet Cake &
Boston Cream Pie*