

DINNER BUFFET

Salad

Choose One

House Salad

Mixed Greens, Bermuda Onion, Grape Tomato, Red Beet, Cucumber and Kalamata Olive

Caesar

Romaine, Parmesan Cheese, Croutons and Classic Caesar Dressing

Gourmet Club

Romaine, Parmesan Cheese, Croutons and Italian Dressing

Caprese

Sliced Roma Tomato, Mozzarella Cheese, Basil drizzled with Balsamic Vinaigrette

Entrees

Choose Two

Sliced Roast Beef

Chicken Marsala

Sauteed Chicken Picatta

Grilled Salmon

Roast Sliced Pork Loin

Accompaniments

Choose Two

Creamed Spinach

Vegetable Medley

Sugar Snap Peas and Carrots

Green Beans and Bacon

Gogonzala Mashed Potatoes

Au Gratin Potatoes

Heirloom Potato Medley

Garden Wild Rice

Four Cheese Macaroni

Wasabi Mashed Potatoes

Includes:

Rolls and Butter

Coffee and Tea

\$23.95 Per Person

Minimum 50 Guests

PREMIER DINNER

SOUP

Choice of One

Old Fashioned Chicken Noodle Italian Wedding Soup Tomato Basil Bisque
Cuban Black Bean Minestrone

APPETIZER

Crostini with Red Onion Marmalade and Gorgonzola Cheese Crumbles

SALAD

Choice of One

House Salad Mixed Greens, Bermuda Onion, Grape Tomato, Red Beet, Cucumber and Kalamata Olive
Caesar Romaine, Parmesan Cheese, Croutons and Classic Caesar Dressing.
Gourmet Club Romaine, Parmesan Cheese, Croutons and Italian Dressing
Caprese Sliced Roma Tomato, Mozzarella Cheese, Basil drizzled with Balsamic Vinaigrette
Rolls and Butter

INTERMEZZO

Lemon Peel Sorbet

ENTREES

Rosewood Tournedos of Beef, Pan-Seared, Flambée in Bourbon,
topped with Wild Mushroom Ragout and Sweet Potato Gaufrettes

OR

Horseradish and Orange Zest Encrusted Grouper, Pan-Seared
set upon Roasted Garlic Mashed Potatoes
with delicate Lemon Chive Oil.
Asparagus with Hollandaise Sauce

DESSERT

Fresh Seasonal Berries mixed in a Sabayon Sauce
Topped with Fresh Cream
Coffee and Tea Service

\$45.95 Per Person

EBONY PACKAGE

FEATURING A BUFFET DINNER MENU

4 Hour House Bar

Choose one of the following:

International Cheese display or Fruit Fondue

SALAD

Select one from Salad Selection

ENTREES

Choose Two

Sliced Roast Beef Sautéed Chicken Picatta
Chicken Marsala Grilled Salmon
Roast Sliced Pork Loin

ACCOMPANIMENTS

Choose Two from our vegetable and starch selection

Coffee, Tea, Ice Tea
Rolls and Butter

Package Includes:

Room Charge
Dance Floor
Cake Cutting
Chair Covers and Sashes
White Table Linen
Choice of Colored Napkins
Candle Centerpieces

\$49.95 Per Person

Minimum 50 Guests

IVORY PACKAGE

Featuring a Sit down Dinner Menu

4 Hour House Bar

Choose one of the following:

International Cheese Display or Fruit Fondue

Menu

Select one Salad from our Salad selection

Entrée Selection

Choose a Beef, Pork, Chicken, or Seafood item from our entrée selections

Accompaniments

Choose 2 from our vegetable and starch selection

Coffee, Tea, Ice Tea

Rolls and Butter

Package includes:

Room Charge

Dance Floor

Cake Cutting

Chair Covers and Sashes

White Table Linen

Choice of Colored Napkin

Candle Centerpiece

\$49.95 per person

Minimum 50 Guest