

# DINNER BUFFETS

**CLASSIC DINNER BUFFET • \$31 ½ PER PERSON**  
MINIMUM 35 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 3)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Chef's Selection of Desserts
- Coffee and Tea

**PRIME DINNER BUFFET • \$36 PER PERSON**  
MINIMUM 50 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 4)
- Pickled Vegetable Tray
- Deli Platter
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Pasta Entrée (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Chef's Signature Selection of Desserts
- Coffee and Tea

## CHICKEN

- Chicken Parmigiana** • red sauce and provolone
- Marsala Chicken** • marsala wine and cream
- Teriyaki Chicken** • teriyaki glaze
- BBQ Chicken** • grilled, inhouse bbq sauce
- Chicken with Mushroom Sauce** • cream, portabello
- Chicken with Lemon Pan Sauce** • lemon vinaigrette, cream
- Hunter Style Chicken** • mushrooms, onions, cream and jus
- Citrus Chicken** • red sauce, orange, gremolata, basil
- Tandoori Chicken** • tandoori spice, lemon, garlic
- Butter Chicken** • butter, cream, spices, garlic

## BEEF

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Roast Beef** • with demi glaze (carved for groups >50)
- Prime Beef** • with demi glaze +\$7

## PASTA

- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Pesto Cream** • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

## SALAD

- Panzanella
- Italian Table
- Broccoli Waldorf
- Macaroni
- Caprese
- Italian Roasted Vegetable
- Greek Pasta
- Spinach (sweet or savory)
- Caesar
- Country Potato
- Asian Noodle
- Cucumber & Tomato

## SEAFOOD

- Teriyaki Salmon** • soya sauce, onion, pineapple, brown sugar
- Salmon with Lemon Pan Sauce** • cream, wine, gremolata, arugula
- Blackened Salmon with Fresh Fruit Salsa** • blackening spice, assorted fruit salsa
- Maple Dijon Glazed Salmon** • maple syrup, dijon, onion, mayo
- Garlic Lemon Prawns** • garlic, wine, gremolata, butter, cream

## PORK

- Bacon Wrapped Pork Loin** • with bacon jam or mushroom sauce
- Slow Roasted Ham** • with honey mustard glaze

## VEGETARIAN

- Zucchini Parmesan** • red sauce, provolone
- Vegetarian Lasagna**
- Teriyaki Tofu Stirfry** • tofu, teriyaki glaze, mixed vegetables

## STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Jasmine Rice
- Wild Rice