

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 Signature Selection of Desserts
- Coffee

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

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