



Buffet Dinner Menu

Appetizers - Select 3

Melon with Parma Ham | Assorted Cold Cuts Platter | Caesar Salad (v)
Caprese Salad (v) | Seafood Salad | Thai Beef Salad
Norwegian Smoked Salmon Platter with Traditional Condiments
Chilled Gazpacho Soup with Garlic Crouton (v)
Sliced Black Peppercorn Tuna with Cucumber Relish
Seared Jonah Crab Cake Topped with Frisée Salad & Sweet Chili Sauce
Grilled Octopus Salad with Cannellini Beans & Broccoli

MAIN COURSES - Select 2

Roasted Free Range Chicken au jus
Seared Chicken Breast Topped with Tomato, Eggplant & Provolone Cheese
Grilled New Zealand Lamb Rack with Herb Crust
Sautéed Shrimp, Cherry Tomatoes & Fresh Basil
Grilled Salmon Steak with Champagne Sauce
Pan-Seared Beef Tenderloin with Herb Crust, carved by the Chef,
with Traditional Condiments
Pan-Seared Bermuda Rockfish with Lemon Butter Sauce
Veal Scaloppini with Marsala Wine Sauce
Homemade Ravioli with Ricotta filling in Tomato Sauce (v)
Veal Romana
Wok-Fired Shrimp with Bok Choy & Crab Sauce

SIDES - Select 2

Mashed Potatoes | Mixed Vegetables | Grilled Vegetables | Steamed Jasmine Rice
Potato Gratin | White & Green Asparagus | Couscous | Quinoa

DESSERTS - Select 2

(Hand passed by servers or served on Buffet)

Tiramisu | Warm Apple Pie, Icing Sugar & Calvados Sauce | Fresh Fruit Skewers
Chocolate-Covered Strawberries | Chocolate Mousse Cake | Coconut Cake
Baked Mixed Berry Cheesecake | Key Lime Pie | Crème Caramel | Triple Chocolate
Cake | Strawberry Sponge Cake | Warm Peach Cobbler | Chocolate Almond Cake
Assorted Selection of Desserts | Assorted Cheese Plate with Crackers & Fresh Fruit

COFFEE, TEA & COOKIES

(V) = Vegetarian Selection

\$85 PER PERSON