



DINNER BUFFETS

All menus include ice tea and freshly brewed coffee

TASTE OF TUSCANY

- ◆ Classic Caesar Salad
- ◆ Boneless breast of chicken stuffed with Italian cheeses, Asparagus and Country ham
- ◆ Pork Tenderloin Medallions with Rosemary demi glace
- ◆ Orzo pasta with seasonal vegetables and homemade Pesto
- ◆ Italian style zucchini and onions with roasted tomatoes
- ◆ Sautéed Baby Spinach
- ◆ Sliced French baguettes and butter

SURF & TURF

- ◆ Mixed green garden salad with choice of dressings
- ◆ Chef Carved Slow Prime Rib of Beef au jus and Horseradish sauce – chef fee additional
- ◆ Grilled jumbo Shrimp skewers with garlic butter
- ◆ New red mashed potatoes with white truffle oil
- ◆ Whole green beans with sautéed onions and cherry tomatoes
- ◆ Sliced French baguettes and butter

THE RESERVE

- ◆ Mixed green garden salad with choice of dressings
- ◆ Sliced Tenderloin of Beef with Béarnaise
- ◆ Poached Salmon with White wine lemon –caper sauce
- ◆ Rosemary-garlic roasted new red potatoes
- ◆ Grilled Asparagus with olive oil
- ◆ Seasonal vegetable medley
- ◆ Sliced French baguettes and butter

Dinners are available as plated items for an additional charge.

Stainless flatware rolled in linen napkins, china plates and glassware included in the costs.

A 20% Service charge and sales tax will apply.