

# Create Your Own Buffet \$39.75pp (CC: \$40.94)

# **Stationary Hors d'oeuvres**

Imported and Domestic Cheese Display with Crackers

or

Seasonal Vegetable Crudités with Dip and Freshly made Hummus

# **Served Salad (Please Select one)**

**Arugula Salad-**Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

**Traditional Caesar Salad -** Crisp romaine and Ciabatta Croutons and a Classic Caesar Dressing topped with Parmesan Cheese

**Toasted Barrel-** Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with White Balsamic Vinaigrette

**Casa Garden Salad -** Mixed Field Greens with Tomatoes, Red Onion, Carrots, Cucumbers and a Honey Balsamic Vinaigrette

**Harvest Salad** – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Fresh Warm Dinner Rolls and Whipped Butter Rosettes

## Classic Cold Salads (Please Select Two)

Fresh Seasonal Fruit

Greek Salad: Olives, Peppers, Tomato, Cucumber, Feta Cheese with Red Wine Vinaigrette Shaved Fresh Vegetable Salad

Antipasto Salad

Caprese Salad: Fresh Ripen Tomatoes, Fresh Mozzarella & Basil Drizzled in Extra Virgin Olive Oil & Balsamic Vinegar

#### **Starchy Sides (Please Select Two)**

Garlic Mashed Potatoes
Seasoned Roasted Red Potatoes
Penne Pasta with a choice of Marinara, Pesto, Alfredo or Vodka Blush Sauce
Wild Rice Pilaf

## Chef's Choice Sautéed Seasonal Vegetables

#### **Entrees (Please Choose One)**

Chicken Parmesan

Chicken French- Sautéed and Egg battered Chicken Breasts in a Lemon Sherry Sauce Chicken Picatta - Chicken Breasts Sautéed with Lemon and Capers served over Sautéed Greens Chicken Marsala-Chicken Breasts with a Wild Mushroom and Shallot Sauce

> Pork Loin with an Apple Cider Au Jus Mahi Mahi with a Mango Chutney

> > Food Purchase Minimum May Apply

Prices Include Table Linens, China, Glassware and Flatware. All Food and Beverage Packages are Subject to a 22% Administrative Charge (\$200.00 minimum) and applicable Sales tax. All Prices are subject to change



**Eggplant Parmesan** 

## Choose a second entrée selection

\$7.00pp (CC: \$7.21)

# **Carved (Please Choose One):**

Roasted Sirloin with a Red Wine Sauce Turkey Breast with a Cranberry Mayo and Gravy

# **Upgrade Carved Selection**

Roasted Prime Rib of Beef with natural au jus \$8.00/person (CC: \$8.24)

Roasted Tenderloin of Beef with Natural Au Jus \$10.00 pp (CC: \$10.30)

#### **Dessert Selections**

(Select one)
Tiramisu
Key Lime Tart
Chocolate Salted Caramel Tart
Flourless Chocolate Cake w/Raspberry Coulis
NY Style Cheesecake with a Fruit topping

Coffee Station featuring Fresh Brewed Coffee and Assorted Tea