

DINNER BUFFET

All hot entrees are served with your choice of **two Hot Sides, one Salad**, fresh rolls and butter, or garlic bread. To add a second entree, please call for a price quote.

Breast of Chicken Sauvignon 15.00

Boneless, skinless breast in a wine cream sauce.

Classic Pork Loin Roast 15.00

Rubbed with rosemary, fennel and garlic then slow cooked to perfection.

Fresh Grilled Salmon Filets with Champagne Artichoke Sauce 16.25

Beautiful filets rubbed with virgin olive oil, then grilled to perfection.

Memorable Prime Rib Roast 22.25

Boneless, dry aged prime rib, roasted and served with Horseradish Cream and Au Jus.

Tender Beef Filet Medallions 24.50

Elegant crusted medallions of beef tenderloin with merlot button mushroom sauce.

Spinach Chicken Cordon Bleu 16.00

Boneless breast stuffed with spinach, black forest ham and bleu cheese.

Saute Shrimp with Pomodori Sauce 16.25

Succulent shrimp with garlic, capers and shallots in a tomato wine sauce.

Italian Veal Cannelloni 14.95

Loaded with flavors of prosciutto, mortadella, spinach and sherry with red & white sauce.

Roasted Pork Tenderloin with Calvados Sauce 15.45

Apples and caramelized onions, topped with this wonderful brandy sauce.

California Style Grilled Chicken Breast 14.75

Marinated then grilled, served with roasted vegetables in a tangy lemon rosemary sauce.

Roasted Vegetables with Fusille Pasta 12.95

Perfect for the vegetarian guests, served with a creamy sun dried tomato sauce.

Traditional Veal Marsala 19.45

Lightly breaded and sautéed with our Chef's Special Cream Marsala sauce.

Beef Stroganoff 16.00

Seared tender beef with mushrooms in a smooth sour cream sauce.

Vegetable Lasagna 12.95

Loaded with spinach, carrots, mozzarella and ricotta cheese in an alfredo sauce.

Chicken Provencale 15.00

Chicken breast simmered with stewed tomatoes, black olives, mushrooms, bell peppers and sweet onions.

Chicken with Prosciutto, Rosemary and White Wine 15.20

A classic northern italian dish.

Compliments to the Main Entree

Hot Sides choose two

Twice Baked Potato, Penne Pasta Marinara, Mashed Potatoes, Red Skinned Mashed Potatoes, Sweet Potatoes with Cinnamon & Marshmallows, Linguini with Pesto & Pine Nuts, Roasted Gold Yukon Potatoes with Parsley, Rosemary and Thyme, Rice Pilaf with Almonds, Penne Pasta Pomadori Sauce, Fettuccini Alfredo, Winter Vegetable Medley, Swiss Chard with Bacon-Basil Butter, Roasted Vegetables with Pecan Honey Butter, Artichoke Risotto, Potatoes Au Gratin, Home Style Stuffing.

Salads choose one

California Style Salad with Romaine and Iceberg Lettuce, Avocado, Crumbled Gorgonzola, Walnuts, and Artichokes with a Creamy French Champagne Dressing.

Tossed Mixed Green Salad with Romaine, Tomatoes, Carrots, Cucumbers, Cabbage, Olives, Bellpeppers.

Pacific Bay Shrimp Salad with Cool Cucumber, Vine Ripened Tomatoes and Balsamic Vinaigrette Dressing.

Smoked Salmon Spinach Salad with Chopped Eggs, Sautéed Mushrooms, Crisp Bacon, Lemon Poppyseed Dressing, Garlic Croutons and our House Smoked Salmon.

Mediterranean Salad with Roma Tomatoes, Black Olives, Red Onions, Cucumbers and Feta Cheese over Hearts of Romaine with Sweet Italian Dressing.

Fresh Fruit Salad of Watermelon, Pineapple, Honeydew, Strawberry, Grapes and Canteloupe.

Deliveries & Set-ups

A minimum order of 30 people is required for dinner buffets. All our food deliveries include set-up and are accompanied with quality disposable dinnerware. Delivery and sales tax is additional. Other services such as china, linen and waitstaff are available at additional charge. Other menu selections are available upon request.