



BANQUET LUNCH BUFFET

SERVED COLD SELECTIONS

(CHOICE OF ONE)

MIXED GREENS SALAD, field greens, romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; creamy tarragon dressing

TRADITIONAL CAESAR SALAD, crisp romaine leaves prepared in our tangy caesar dressing; presented with lightly roasted garlic croutons and aged parmesan cheese

HOT SELECTIONS

(ALL INCLUDED)

CHICKEN FRANCAISE, scaloppine of chicken lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives

CRISPY PANKO & PARMESAN-BREADED PORK CUTLET, topped with fresh mozzarella and san marzano tomato gravy

TANGERINE-GRILLED SALMON, fillet of atlantic salmon brushed with a tangy tangerine mustard glaze

PENNE PASTA, with a tomato vodka cream sauce

buttermilk whipped potatoes
steamed broccoli

rice pilaf
balsamic-braised carrots

coffee, tea and decaffeinated

rolls and whipped butter

DESSERTS

(CHOICE OF ONE)

KEY LIME PIE, key lime custard baked in a traditional graham cracker crust; topped with whipped cream and citrus confetti and served with a tropical fruit salsa

LEMON MASCARPONE CAKE, layers of limoncello- soaked vanilla genoise, lemon mascarpone mousse and lemon ganache; served on a pool of raspberry coulis

CHOCOLATE HEAVEN TORTE, cocoa genoise layered with white chocolate mousse; frosted with dark chocolate mousse and served on a puree of fresh raspberries

TIRAMISU, layers of italian sponge cake soaked with espresso syrup and layered with a mascarpone and marsala cream; topped with cocoa, whipped cream and chocolate shavings and garnished with espresso syrup and chocolate sauce

CHEESECAKE, with sour cream topping; served on a purée of fresh raspberries

VANILLA ICE CREAM, topped with grand marnier-marinated strawberries

\$ 28 per person plus 20% service charge and 6% sales tax

MINIMUM OF 50 ADULTS