

**THE
MEDITERRANEAN
DINNER BUFFET**

Station 1:

Italian Antipasti and Salad Station

- Grilled Marinated Vegetables
- Imported Olive and Vegetable Salad
- Roasted Peppers, Tomatoes and Fresh Mozzarella Balsamica
- Italian Greens Salad
- Fresh Fruit Display
- Crispy Seasoned Fried Tortellini

Station 2:

- Tuscany Marinated Beef Tenderloin
Chef Carved with Béarnaise
- Sautéed Shrimp Scampi
- Aurora Chicken Breast

Station 3:

Chef Manned

- Roma Tomato and Feta Cheese
Cous Cous
- Vegetable and Olive Pasta with Garlic,
Olive Oil, and Herbs

\$59.00 per person

**THE CONTINENTAL
DINNER BUFFET**

Station 1:

- Marinated Fruit and Berry
Salad with Vanilla-Orange
Dressing
- Assorted Smoked and Cured
Seafood Platters:
Oysters, Scallops, Grilled
Smoked Shrimp, Herring,
Sardines, Smoked Salmon,
Smoked Whitefish
- Caesar Salad
- Fresh Vegetable Crudités
- Carrot, Broccoli, and Raisin
Salad

Station 2:

- Carved Prime Rib of Beef Au Jus
- Carved Herbed Turkey Breast

Station 3:

- Roasted Red Pepper Mashed
Potatoes
- Fresh Steamed Asparagus
- Wild Rice Pilaf

\$56.00 per person

** \$100 Chef charge applies for items carved or cooked at the buffet*