Grande Dinner Buffet

FRESH SALADS

- Salad Station: Assorted Leafy Greens, Tomatoes, Cucumbers, Dried Cranberries, crispy Chinese Noodles, Tortilla Strips, shredded Cheese, Croutons and real Bacon Bits, accompanied by your choice of Balsamic Vinaigrette or Ranch dressing
- Chef's Selection of Salads: Prepared fresh daily

CARVING STATION

- Roasted Rosemary Beef: Slow roasted tender Beef hand-carved to order and served with a rich Demi-Glace and chilled Horseradish Cream
- Old Smokehouse Carved Ham: Lean Ham slow-cured for a distinctively rich, smokey flavor served with a tangy Honey-Mustard Sauce

ENTREES

- Chicken Fontina: Pan-seared boneless breast of Chicken stuffed with Fontina Cheese & Spinach and served with a Garlic Sherry Cream Sauce
- **Wild Alaskan Salmon:** Fresh Fillet of Salmon drizzled with Lemon, White Wine, Dill and a touch of cream *Alaskan Salmon is eco-friendly and sustainable
- Pasta Italiano: Imported Pasta accompanied by fresh Seasonal Vegetables, Turkey Meatballs
 and your choice of two freshly prepared sauce selections finished with fresh grated Parmesan
 Cheese

ACCOMPANIMENTS

- Red Smashed Garlic Potatoes
- Fresh Local Harvest Seasonal Vegetables

DESSERTS

- Sweet Dessert Duo
 - o Traditional New York-style Cheesecake
 - Sweet Chocolate Mousse Truffle

Menu subject to change