



## **Banquet Buffet**

*(50 Guest Minimum)*

### **~To Start~**

*Served Tableside*

An Assortment of Lettuce & Greens Tossed in Burgundy Vinaigrette Dressing with Cucumbers & Grape Tomatoes  
Freshly Baked French Bread Rolls with Sweet Butter

### **~Buffet~**

Rosemary Rubbed Prime Rib of Beef Carved to Order

#### **Choice of One Chicken Entree:**

Chicken Chasseur – with Pearl Onions, Tomatoes & Button Mushrooms in a Burgundy Wine Sauce

Chicken Marsala with Caramelized Shallots, Sliced Mushrooms & Marsala

Chicken Piccata – Pan Seared with Capers, Butter, Sauvignon Blanc

#### **Choice of One Fish Entree:**

Gulf Mahi Mahi Filet or Salmon Filet Roasted with Lemon Butter & Scallions

Served with Sweet Potato Streusel, Asparagus Spears & Baby Beets

### **~Dessert~**

*(Desserts are Plated & Served to Your Guests)*

#### **Choice of One:**

Key Lime Pie, Cheesecake Fritter with 3 Sauces, Bananas Foster Flambé or Tiramisu

### **~Beverage~**

Bon Appetit House Blend Coffee Station with Whipped Cream, Lemon and Orange Zest, Chocolate Morsels  
Assorted Herbal Hot Tea with Lemon Wedges

**\$48.00 per Person**

*20% Service Charge and 7% Sales Tax will be Applied to All Charges*

*April 2016*