



DINNER BUFFET I

Carving Station

*Slow roasted prime rib of beef, carved to order & served with
Appropriate condiments*

**Can be up graded with Roasted Tenderloin of Beef*

**Can Add Honey Glazed Ham or fresh roasted Turkey Breast*

Chicken Chesapeake

*Tender chicken breast stuffed with jumbo lump crab meat,
sautéed spinach and Prosciutto ham,
baked golden & served with a Dijon cream sauce.*

Chilean Sea Bass

*Tender filets stuffed with jumbo lump crab meat
Topped with lemon basil butter sauce.*

Caesar Salad

*Crisp Romaine Lettuce, tossed with our Chef's famous Caesar dressing
and toasted croutons, Garnished with freshly grated Parmesan cheese.*

Fruit Salad

*Fresh cantaloupe, honeydew, pineapple, watermelon,
and assorted berries.*

Vegetable Medley and

*Roasted Red Potatoes with garlic & rosemary
Rolls & Butter*

\$ 34.95 per person



DINNER BUFFET II

Carving Station Choice Of

Slowly roasted top round of beef, honey glazed spiral ham and Fresh roasted turkey breast, carved to order and served with appropriate condiments.

Possible to up grade beef selection:

Beef Tenderloin add \$ 4.95 per person Prime Rib add \$ 3.95 per person Roasted Strip Loin add \$2.95 per person

Crab Cakes

Jumbo lump broiled crab cakes lightly bound in a seasoned mayonnaise

Grilled Breast of Chicken

With your choice of:

Citrus with lemon butter sauce

Marsala with mushroom sauce

Picatta with lemon caper butter sauce

Jamaican Jerk with a honey mustard drizzle

Stuffed Shells

Shell pasta filled with Italian cheeses, topped with a Fresh marinara sauce and mozzarella cheese.

Caesar Salad

Crisp Romaine Lettuce, tossed with our Chef's famous Caesar dressing and toasted croutons, Garnished with freshly grated Parmesan cheese.

Fruit Salad

Fresh cantaloupe, honeydew, pineapple, watermelon, and assorted berries.

Vegetable Medley and

Steamed Red Potatoes

Rolls & Butter

\$ 32.95 per person



DINNER BUFFET III

Carving Station

Choice Of: Slowly roasted top round of beef, honey glazed spiral ham and Fresh roasted turkey breast, carved to order and served with appropriate condiments.

Possible to up grade beef selection:

Beef Tenderloin add \$ 4.95 per person Prime Rib add \$ 3.95 per person Roasted Strip Loin add \$2.95 per person

Chicken Chesapeake

Tender chicken breast stuffed with jumbo lump crab meat, sautéed spinach and Prosciutto ham, baked golden & served with a Dijon cream sauce.

Seafood Pasta:

(Choice of one of the following)

Traditional Scampi

Jamaican Scampi Shrimp & scallops sautéed in a garlic butter sauce with Jamaican Jerk seasoning, served over penne pasta.

Seafood Pasta Shrimp & scallops in a red bell pepper sauce, served over penne pasta.

Louisiana Pasta Shrimp & scallops in a Cajun coriander cream sauce, served over penne pasta.

Fruit Salad Fresh cantaloupe, honeydew, pineapple, watermelon, and assorted berries.

House Salad Crisp blend of mixed greens, red onion, tomato, cucumber, Parmesan cheese and croutons, with your choice of dressing.

Vegetable Medley & Steamed Red Potatoes Rolls & Butter

\$ 29.95 per person



DINNER BUFFET IV

Carving Station

Choice Of

Slowly roasted top round of beef, honey glazed spiral ham and Fresh roasted turkey breast, carved to order and served with appropriate condiments.

Possible to up grade beef selection:

Beef Tenderloin add \$ 4.95 per person

Prime Rib add \$ 3.95 per person

Roasted Strip Loin add \$2.95 per person

Grilled Breast of Chicken

With your choice of:

Citrus with lemon butter sauce Marsala with mushroom sauce Picatta with lemon caper butter sauce

Jamaican Jerk with a honey mustard drizzle

Tortellini

Tri colored tortellini filled with Italian cheeses, topped with a fresh marinara sauce and parmesan cheese

Fruit Salad

Fresh cantaloupe, honeydew, pineapple, watermelon, and assorted berries.

House Salad

Crisp blend of mixed greens, red onion, tomato, cucumber, Parmesan cheese and croutons, with your choice of dressing.

Vegetable Medley And Rice Pilaf

\$ 26.95 per person



DINNER BUFFET V

Grilled Sirloin

Sirloin medallions grilled & topped with a red zinfandel Sauce then drizzled with our own fresh béarnaise sauce.

Cognac Chicken

Boneless breast of chicken, pan seared with sautéed wild mushrooms, and a Cognac Dijon cream sauce.

Penne Primavera

Grilled vegetables tossed with artichoke hearts and sun dried Tomato in a garlic olive oil sauce over penne pasta.

House Salad

Crisp blend of mixed greens, red onion, tomato, cucumber, Parmesan cheese and croutons, with your choice of dressing.

*Vegetable Medley &
Gourmet Mashed Potatoes*

\$ 23.95 per person