

DINNER BUFFETS

Minimum of 70 Guests

Menu Two

Tossed Garden Salad with
Cherry Tomato and Sliced Cucumber
Tossed with Sherry Vinaigrette Dressing

Domestic and Imported Cheeses display
Accompanied with
Assorted Crackers and Garlic Toasts

Chilled Pumpernickel Basket
With Spinach Dip
Surrounded with Fresh Cut Vegetables

Assorted Sliced Breads, Silver Dollar rolls and Butter balls

Slow-Roasted Top Round of Beef au jus
Buffet Carved and Served
with Horseradish Cream

Breast of Chicken Stuffed Medallions Filled with
Rice, Herbs and Mushrooms

Large Shell Pasta Filled with
Spinach and Ricotta Cheese

Duchess Potatoes

Honey Glazed Baby Carrots with
Fresh Ginger and Toasted Almonds

Cascade of Seasonal Sliced Fruits Centerpiece

Assorted French Pastries
and Chocolate Fruit Tarts

Fresh Brewed Regular Coffee
Fresh Brewed Decaffeinated Coffee