

## **DINNER BUFFETS**

Minimum of 70 Guests

### **Menu Three**

Spring Leaf Salad with  
Julienne of Carrots and Hearts of Palm Wheels  
Tossed with Herb Vinaigrette Dressing

Marinated Mushroom, Calamata Olives, and Artichoke Salad

Assorted Dinner, Rolls and Sweet Cream Butter

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

Breast of Chicken Saltimbocca  
Topped with Sliced Prosciutto, Sage  
and White Wine Sauce

Striped Ravioli with Porcini Mushrooms,  
Marinara Sauce, Topped with  
Fresh Grated Parmesan Cheese

Steamed Herbed Seasonal Vegetables

Lemon Zested Blended Wild Rice

Cascade of Seasonal Sliced Fruits Display

Chilled Tiramisu with Mocha Cream

Fresh Brewed Regular Coffee  
Fresh Brewed Decaffeinated Coffee