



Grand Gala Buffet 2016

Featuring Sterling Silver Chafing Dishes Beautifully and Tastefully Decorated
by Our Trained Staff to Compliment Your Selections

Cold Salad Display

Choice of Two Included

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Seasonal Greens

*Tomato and Mozzarella Caprese Platter with Basil Vinaigrette

Tri-Colored Tortellini, Portobello and Parmegiano-Reggiano

Seasonal Sliced Fruits and Berries

Display of Grilled and Marinated Seasonal Vegetables, Drizzled

with Extra Virgin Olive Oil and Balsamic Vinegar * (Seasonal)

Grand Gala Buffet Accompaniments

Choice of Two Included

Roasted Red Bliss Potatoes

Garlic Rosemary Mashed Potatoes

Fluffy Rice Pilaf garnished with Fresh Vegetables

Spanish Rice with Onions and Diced Tomatoes

Garden Fresh Medley of Seasonal Vegetables

Steamed Broccoli with Olive Oil and Fresh Garlic

Fresh Cut String Beans Almandine

Sweet Mashed Potatoes topped with Roasted Mini Marshmallows

* Additional Charge for Premium Items

All Pricing Subject to a 7% Sales tax and 19% Gratuity



Grand Gala Buffet Entrees

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Oven Roasted Lemon Herb Chicken
Sautéed Chicken Francaise
Grilled Italian Sweet Sausage and Peppers
Chicken Stir Fry
Teriyaki Beef Pepper Steak
Southern Style Fried Chicken
Steak Chateau in Port Wine Reduction
Grilled Rosemary Marinated Pork Loin
Seafood Newberg
Filet of Salmon with Beurre Blanc Sauce

New Menu Items

Mama Louise Rigatoni Pasta, herb-roasted chicken, mushrooms and caramelized onions, tossed in a marsala cream sauce
Icelandic Cod Parmesan crusted baked with lemon butter
Tilapia Filet bathed w/ lemon juice, garlic, parsley & butter

Eggplant Rollatini
Stuffed Tortellini with Basil Marinara
Baked Chicken Oreganato
Roasted Vegetable Primavera with Penne
Penne Ala Vodka
Lobster Ravioli
Manicotti
Roasted Chicken Cacciatore
Filet of Sole Florentine
Chicken Marsala
Seafood Paella Valencia *

Carving Selections

Tender Meats Prepared and Served by our Chefs

Roast Top Round of Beef Marinated London Broil, Oven Roasted Tenderloin of Beef
Herb Roasted Turkey Breast, Honey Maple Country Ham
Boneless Prime Rib of Beef, Au Jus, Country Glazed Pork Loin

Dessert Selections

Served with Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections
Choice of One Included

German Chocolate Cake, Old Fashion Carrot Cake with Cream Cheese Icing
Creamy Chocolate Mousse, Black Forest Cake, Tiramisu with Chocolate Sauce,*
Special Occasion Cake,* New York Style Cheese Cake,* Ice Cream Sundae Bar*

* Additional Charge for Premium Items

Grand Gala Buffet

Choices

Two Entrees
Three Entrees
Four Entrees
Five Entrees