



BUFFET DINNER

- Garden Salad Platter
Served with two dressings
- Champagne Cranberry salad⁽⁺³⁾

ENTRÉE (Select three)

- Chicken Francais
lemon, garlic, white wine
- Chicken Piccata
capers, lemon, garlic, white wine
- Chicken Pomodoro
fresh tomatoes, garlic, shallots, basil, white wine
- Chicken Genovese
mushrooms, garlic, white wine, lemon, pesto
- Chicken Florentine
pancetta, tomatoes, white wine, artichoke hearts, spinach, basil, smoked mozzarella
- Mediterranean Chicken
mushrooms, artichoke hearts, red bell peppers, basil, sun dried tomato pesto
- Beale Street Beef
beef brisket, garlic, chipotle, fresh herbs, tennessee bbq
- Beef Bordelaise
beef brisket, garlic, shallots, herbs, red wine reduction
- Sliced NY Strip Steak⁽⁺⁴⁾
red wine reduction
- Roasted Beef Tenderloin⁽⁺⁵⁾
hickory smoked bacon, mushrooms, caramelized onions, balsamic reduction
- Pistachio Crusted Salmon⁽⁺⁴⁾
sun dried tomato cream
- Stuffed Flounder⁽⁺⁵⁾
crab meat, dressing, chardonnay cream
- Pan Seared Salmon^(+\$3)
roasted tomato, sweet garlic buerre blanc
- Grilled Pork Tenderloin
sautéed mushrooms, garlic, red wine reduction
- Roasted Pork Loin
red wine, garlic, rosemary
- Sauteed Mahi Mahi⁽⁺⁴⁾
capers, lemon, white wine, garlic

SIDE SELECTIONS (Select one)

- Green Beans
- Julienne Vegetables
- Glazed Carrots
- Vegetable Medley
- Broccoli & Cauliflower
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Rice Pilaf

PASTA SELECTIONS (Select one)

- Penne Marinara
- Farfalle Tomato Cream
- Rigatoni Alfredo
- Penne Pomodoro
- Tortellini Carbonera
- Rigatoni Bolognese
- Mushroom Ravioli
- Fusilli Amarticana

DESSERT (Select one)

Cookie & Brownie Display
assorted cookies and brownies display

Celebration Cake^(+\$2)
your choice at cake from our bakery
preferred perfect blend

Venetian Desserts
petit fours, dessert shooters, chocolate
dipped strawberries



APPETIZERS (Select one)

- **House Salad**
mixed greens, tomatoes, cucumbers, carrots, balsamic vinaigrette
- **Caesar Salad**
romain lettuce, croutons, parmesan, caesar dressing
- **Mushroom Ravioli**
scallions, button mushrooms, sherry cream
- **Fusilli Amatriciana**
pancetta, garlic, shallots, basil, fresh tomato, white wine
- **Vegetable Strudel**
oven roasted vegetables, crispy phyllo dough, pesto marinara
- **Tortellini Carbonara**
cheese tortellini, pancetta, garlic, spring peas, cream, parmesan
- **Chicken Genovese**
mushrooms, garlic, white wine, lemon, pesto
- **Chicken Pomodoro**
fresh tomatoes, garlic, shallots, white wine, basil
- **Penne Alla Vodka** (+\$2)
penne, vodka tomato cream sauce
- **Champagne Cranberry Salad** (+\$3)
baby field greens, gorgonzola, dried cranberries, cranberries, candied pecans, champagne vinaigrette
- **Caprese Salad** (+\$7)
baby greens, sliced tomatoes, fresh mozzarella, red onion, fresh basil, balsamic syrup, olive oil
- **Shrimp Cocktail** (+\$6)
five shrimp, spicy cocktail sauce

ENTRÉE (Select three)

- **Mediterranean Chicken**
mushrooms, artichoke hearts, red bell peppers, basil, sun dried tomato pesto
- **Chicken Francais**
lemon, garlic, white wine
- **Chicken Piccata**
capers, lemon, garlic, white wine
- **Braised Short Ribs**
roasted garlic, herbs, sun dried tomatoes
- **NY Strip Steak**
10oz grilled NY strip, steak seasoning, red wine reduction
- **Pan Seared Salmon**
roasted tomato, sweet garlic beurre blanc
- **Grilled Pork Tenderloin**
Sautéed mushrooms, garlic, red wine reduction
- **Sautéed Mahi Mahi**
capers, lemon, white wine, herb
- **Pistachio Crusted Salmon**
sun dried tomato cream
- **Beef Tenderloin** (+\$5)
8 oz tenderloin, hickory smoked bacon, mushrooms, caramelized onions, balsamic reduction
- **Filet & Shrimp** (+\$6)
petit filet, crabmeat stuffed shrimp, chardonnay cream
- **Filet & Salmon** (+\$6)
petit filet, pan roasted salmon, bacon, roasted tomatoes, mushrooms
- **Chicken & Shrimp** (+\$4)
crabmeat stuffed shrimp, lemon caper beurre blanc

DESSERTS (Select one)

- **New York Style Cheesecake**
- **Chocolate Mousse Cake**
- **White Chocolate Banana Bread Pudding**
- **Tiramisu**
- **Lemon Pound Cake**
- **Carrot Cake**
- **Orange Caramel Flan**



\$35

Includes Coffee & Hot Tea

All prices are subject to 8% sales tax & 19% service charge.