

BANQUET DINNER BUFFET

Menu selection is required one week in advance of your event with guaranteed count due 48 hours prior to the function.

Buffets Include:

Chefs Choice of Fresh Vegetables
Fresh Baked Bread and Butter

(75 person minimum)

Salads

(Choose Four)

Topa Caesar Salad

Organic Mixed Baby Greens
with Balsamic Vinaigrette

Red Potato Salad

Pasta Salad

Beet and Red Onion Taboulleh

Fresh Fruit Display

Fresh Spinach Salad

Artichoke, Tomato and Olive

Fresh Mozzarella and Two Color Tomatoes



Entrees

(Choose Two)

Add additional entrée - 4.00 per person

An additional *per Chef / per hour* charge will apply for carving station (2-hour minimum)

Carved Roast Baron of Beef
(over 125 persons)

Carved free-range turkey

Carved Roast Prime Rib
(add 3.00 per person)

Carved Roast Beef Tenderloin
(add 4.00 per person)

Champagne Chicken

Chicken Marsala
with Fontina Cheese

Grilled Chicken Breast
with Goat Cheese, Pesto and Marinara

Salmon Paillard
with Spinach and Lemon Beurre Blanc

Stuffed Sole
with Mousseline Sauce

Sides

(Choice of One)

Roast Garlic Mashed Potatoes

Rosemary Balsamic New Potatoes

Penne Pasta
with Mushrooms and Tomato Butter Sauce

Mixed Wild Rice Pilaf

