

### **Dinner Buffet Selections**

*The service includes China dinner plates at the buffet with flat ware, linen napkins, water glass and beverage glass at each setting. Each entrée is served with a house salad, your choice of one vegetable, warm baked bread & butter, chef's choice of dessert, tap water and iced tea*

### **Vegetable Options**

Select One

Mixed Vegetables  
Asparagus  
Green Beans Almondine

### **Dinner Entrees**

#### **Classic Chicken Dijon**

*Tender Chicken Breast with Our Own Dijon Sauce Served with Swiss Potatoes*  
**\$32.95 per person**

#### **Tarragon Chicken**

*Tender Chicken Breast Topped with a Tarragon Beurre Blanc  
Served with Roasted Garlic Mashed Potatoes*  
**\$32.95 per person**

#### **Mediterranean-Stuffed Chicken Breast**

*All White Chicken Breast Stuffed with Sun-Dried Tomatoes, Olives, Goat Cheese, Spinach  
Topped with a Francese Sauce Served with Swiss Potatoes*  
**\$35.00 per person**

#### **Honey Burnt Butter Salmon**

*Seared Salmon with Our Own Rub Spice, Topped with Honey Burnt Butter  
Served with Swiss Potatoes*  
**\$39.00 per person**

#### **Poulet de Provençal**

*All White Chicken Breast Topped with a Balsamic Dijon and Cremini Mushroom  
Served with Buttermilk Mashed Potatoes*  
**\$35.00 per person**

#### **Roasted Vegetable Lasagna with a Pesto Alfredo Sauce**

*Grilled vegetables with Ricotta and Mozzarella cheese Topped with Parmesan Cheese*  
**\$32.00 per person**

#### **Vegetable Stir Fry**

*An Array of Vegetables Sautéed and Accented with Snow Peas and  
Black Sesame Seed with Jasmine Rice*  
**\$30.00 per person**

#### **Eggplant Parmesan**

*Grilled Eggplant Sautéed with Portobello Mushrooms, Ricotta & Mozzarella Cheese  
Topped with Red Sauce Garnished with Parmesan Cheese*  
**\$30.00 per person**