

Premium Dinner Buffet

**Salad Station**

**-Choose One-**

Mixed Organic Greens with Champagne Vinaigrette

Classic Caesar Salad with Homemade Croutons

**Bread Display**

**Captain Carving Station**

**-Choose One-**

Fresh Roasted Turkey with Cranberry-Mandarin Sauce

Grilled Flank Steak with Mushroom Sauce

Honey Glazed Corned Beef with Honey Mustard

Grilled Marinated Loin of Pork with Apple Sauce

Oak Hickory Smoked Pastrami with Deli Mustard

Loin of Yellow Fin Tuna with Scallion Ginger Sauce

Roasted Suckling Pig with Caribbean Salsa

Roasted Leg of Lamb with Mint Jelly Sauce

Crispy Gran Marnier Duck Station with Traditional Garnishes, Steamed Moo Shoo Pancakes Fresh Scallions, Cucumber & Hoisin Sauce

**Pasta Station**

**-Choose Two-**

Penne a la Vodka

Penne Primavera,

 Basil Penne Pesto

Fresh Orecchiette: Brocolli Rabe, Sweet & Spicy Fennel Sausage, Garlic, Oil & White Wine Sauce

Homemade Mac & Cheese

Classic Baked Ziti

Rigatoni Bolognese with Shaved Parmesan



**From the Fiery Chafing Dishes**

**Roasted Potatoes with Rosemary & Garlic**

**Roasted Seasonal Vegetables**

**-Choose Two-**

Chicken Francese with Lemon Butter Sauce

Chicken Marsala in Mushroom & Red Wine Sauce

Chicken Picatta with Capers in a White Wine Sauce

Chicken Parmigiano

Fried Chicken with Gorgonzola Dipping Sauce (Choice of Buffalo, BBQ or Thai Sweet Chili)

Salmon with a Lemon Dill Sauce

Eggplant Rolatine

Fried Calamari

Veal Scaloppini Marsala

Wild Mushroom Risotto

Baked Brie en Croute with Apricot Glaze

Broccoli Rabe with Italian Sausage

Spanish Rice with Black Beans

Seafood Fra Diavolo

Spanish Paella

Sausage & Peppers

Tilapia Oreganata with a Lemon/Butter Sauce

Mash Potatoes with Toppings : Garlic Mashed Potatoes or Sweet Potatoes

**Dessert**

**-Served Viennese-**

Chocolate Dipped Strawberry, Crème Brule, Assorted Pastries

& Fresh Fruit Display

Cake Provide By Guest - No cutting fee-

Coffee, Decaffeinated Coffee and Selection of Fine Teas

 **Additional Charges: 20% Service Charge, 7% Tax**