

PREMIUM BUFFETS | 2015

Includes your choice of three Accompaniments with bread service. Includes disposables, plates, utensils and napkins. Minimums apply; please ask your sales representative for details

Choose ONE Chef Carved or Chef Attended Entrée:

Prime Rib of Beef with au jus sauce and horseradish cream	\$35.70
Aged Beef Tenderloin served with béarnaise sauce and red wine reduction	\$39.50
Leg of Lamb roasted with a dijon crust, caramelized shallots and rosemary infused demi	\$33.35
Sausage Stuffed Rack of Pork bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage	\$28.50
Honey Glazed Ham smoked, bone-in ham served with pineapple chutney and spicy dijon sauce	\$22.50
Whole Herb Roasted Turkey served with pan gravy and cranberry-pecan chutney	\$25.50
Rock Cornish Game Hen glazed with an orange balsamic reduction coated with fresh herbs then roasted in a white wine shallot sauce	\$29.95
Veal Oscar veal medallions with crab and asparagus topped with a classic hollandaise sauce	\$40.95
Jumbo Stuffed Shrimp crab stuffed shrimp wrapped in bacon served with mango relish	\$32.50
Fruitt di Mare linguine pasta in light tomato sauce, tossed with clams, mussels, scallops and shrimp	\$36.00

Also includes your choice of ONE of the following Entrées:

Macademia Mahi Mahi
white fish with a macademia nut crust, accented with a mango chutney

Roasted Pork Tenderloin
served with sautéed spinach and red peppers with a rosemary red wine reduction

Parmesan Crusted Tilapia
breaded with parmesan cheese and pan seared, topped with piccata sauce

Osso Bucco
braised veal shanks in red wine, vegetables and tomatoes

Citrus Glazed Tuna Steak (\$2.00)
served with three fruit salsa

Marinated Skirt Steak
grilled skirt steak marinated overnight in lime, orange, garlic and mexican lager, garnished with grilled green onions

Traditional Spanish Paella
chicken, shrimp, crab, chorizo and mussels folded into a saffron rice

Stuffed Chicken Asiago
boneless breast stuffed with spinach, pine nuts, sun-dried tomatoes and asiago cheese, sliced into medallions and finished with a light tomato beurre blanc

Shrimp Scampi
served with linguine pasta in a lemon butter sauce