

HOT ENTREES (4 PAGES)

China Service

All Served Entrees are served with china, glassware & linens. Our professional wait staff is also available to attend your every need. Served meals are preset with salads and Desserts. Entrees include choice of Salad, Vegetables, choice of Pasta, Potato or Rice, Freshly Baked Rolls, choice of Dessert, Iced Tea, Water, Regular & Decaffeinated Coffee. Minimum of six people. May require wait staff fee.

BUFFET STYLE

All Hot Buffets are served with black plastic ware or China for \$5.00 per person. All Entrees include choice of Salad, choice of Pasta, Rice or Potato, choice of Vegetables, Choice of Dessert, Fresh Rolls & Butter, Iced Tea, Water, Regular & Decaffeinated Coffee. Maximum service time of any Buffet is 2 hours. Buffets that require a carver add a \$50.00 carving fee. Minimum of Ten people.

CHICKEN

CHICKEN JERUSALEM

Tender Breast of Chicken served with Artichoke Hearts, Fresh Mushrooms Veloute Sauce.

Buffet \$12.95 per person

LEMON ROSEMARY CHICKEN

Boneless Chicken Breast Marinated with Lemon & Rosemary, Grilled to perfection.

BUFFET \$12.95 PER PERSON

CHICKEN FLORENTINE

Chicken Breast filled with Mushrooms, Fresh Spinach & topped with Béchamel Sauce.

BUFFET \$13.95 PER PERSON

CHICKEN PICATTA

Lightly Seasoned Chicken Breast sautéed in a Creamy Lemon Sauce and Capers. Garnished with fresh Lemon Twist.

BUFFET \$12.95 PER PERSON

ITALIAN STUFFED CHICKEN

Marinated Chicken Breast stuffed with Spinach, Onions, Roasted Peppers, Ricotta Cheese & Italian Herbs.

Buffet \$15.99 per person

CHICKEN ELAINE

Marinated Grilled Chicken Fillet, Topped with sliced Avocado, Sautéed Mushrooms, Fresh Tomato, Monterey

Jack Cheese & a touch of Bordelaise.

BUFFET \$12.99 PER PERSON

HAWAIIAN CHICKEN

Herbed Chicken Breast Accompanied With Pineapple juice, Soy Sauce & Ginger Sauce. Topped with Pineapple & Red Pepper Rings.

BUFFET \$13.99 PER PERSON

SOUTHWESTERN CHICKEN

Grilled Chicken Breast in a spicy crust topped with Pico de Gallo and melted Monterey Jack Cheese, accompanied with Black Beans

And Spanish Rice.

BUFFET \$ 13.99 PER PERSON

CHICKEN MADEIRA

Sautéed Chicken Breast topped with Fresh Asparagus & Melted Mozzarella Cheese,

Covered with Fresh Mushroom Madeira Sauce.

BUFFET \$13.99 PER PERSON

CHICKEN CORDON BLEU

Boneless Breast, stuffed with Ham & Melted Swiss Cheese baked to a golden brown, Served with a Chive Sauce.

Buffet \$15.99 per person

BEEF

PEPPERED TENDERLOIN ROAST

*Tenderloin Roasted to perfection with a coat of Peppercorns and presented With a rich Demi Glaze Sauce.
Buffet \$ 19.95*

FILET MIGNON BORDELAISE

*Filet Mignon garnished with Fluted Mushroom Caps and served with a Bearnaise Sauce.
Buffet \$22.95 per person*

BEEF WELLINGTON

*Whole Tenderloin with Mushroom Duxelle wrapped in a Puff Pastry With a Sauce Perigourdine.
Buffet \$ 22.95 per person*

PRIME RIB OF BEEF

*Premium Roasts carved into generous Portions in its own Au Jus served with a Creamy Horseradish.
Buffet \$19.95 per person*

TERIYAKI BEEF STEAK

*Grilled Sirloin Steak glazed with a Soy Ginger Sauce, served with Steamed White Rice & Stir-Fried Vegetables.
Buffet \$ 12.95 per person*

LONDON BROIL

*Thinly sliced marinated Flank Steak topped with a Au Jus and Mushroom Sauce.
Buffet \$ 12.95 per person*

TUSCAN ROULADE

*Tenderloin of Beef stuffed with Carrots, Asparagus, Diced Mushrooms, Dried Fruits & Fresh Oregano finished With a Dijon Mustard Crust.
Buffet \$ 19.95 per person*

NEW YORK STEAK

*Served with Demi Glace & Caramelized Onions.
Buffet \$ 14.95 per person*

SIRLOIN STEAK KABOBS

*Cubes of Marinated Beef with Fresh Mushrooms, Tomato Wedges, Green Peppers & Onions on a Skewer.
Buffet \$ 15.95 per person*

PORK

ROAST LOIN OF PORK

*Apricot Glazed Oven Roasted Pork
Tenderloin served with Delicious
Cinnamon Applesauce.
Buffet \$12.95 per person*

HONEY BAKED HAM

*Marinated and Glazed with
Pineapples & Cloves.
Buffet \$14.95 per person*

OVEN ROASTED PORK LOIN

*Stuffed with Apples & Rosemary,
Served with a Cider Sauce.
Buffet \$15.95 per person*

STUFFED PORK CHOPS AL'ORANGE

*Oven baked center cut Pork Chops
Filled with Apple-Walnut Stuffing,
Topped with an Orange Sauce.
Buffet \$ 15.95 per person*

SEAFOOD

All Seafood Market Prices

CAJUN CRUSTED TALAPIA

Served with a citrus Au Jus

GRILLED SEABASS

Served with Tarragon Sauce

SCALLOPS IN CHAMPAGNE GLAZE

Served with Port Wine Sauce.

STUFFED FILLED OF SOLE

*Stuffed with Crab, Shrimp &
Melted Monterey Jack Cheese.*

SHRIMP SCAMPI A LA ROMA

*Jumbo Shrimp sautéed in
an Herbed Garlic Butter.*

GRILLED SWORDFISH

*Flame Broiled Fresh Swordfish
Served with Lemon Herb Butter.*

PECAN ALASKA SALMON

*Seasoned with Mustard & Honey,
Mixed Together with Bread
Crumbs, Pecans & Parsley*

LINGUINI WITH GRILLED SHRIMP

*Grilled Jumbo Shrimp served on a bed
of Pasta with Saffron and tossed
with a Tomato Coulis*

VEGETARIAN

VEGETARIAN WELLINGTON

*Seasoned Vegetable & Cheese
Baked in a Puff Pastry Shell served in a
Mushroom Cream Sauce.
Buffet \$13.95 per person*

LASAGNA AL FORNO

*Layered with Fresh Garden Vegetables & Cheese, served
with a light Marinara Sauce.
Buffet \$12.95 per person*

LINGUINI & JULIENNE VEGETABLES

*Served with Fresh Tomato & Basil Sauce
Accompanied with Julienne Vegetables
Buffet \$ 12.95 per person*

RICOTTA STUFFED PASTA

*Pasta Stuffed with a Ricotta Cheese mixture
And served with Marinara & Pesto Sauces.
Buffet \$ 12.95 per person*

EGG PLANT PARMESAN

*Eggplant Baked with Marinara and Cheese served with
pasta
Buffet \$ 12.95 per person*

RAVIOLI WITH SUN-DRIED TOMATO SAUCE

*Ravioli Stuffed with Cheese,
Tossed in Sun-dried Tomato Sauce
With Parmesan Cheese.
Buffet \$ 12.95 per person*