

~ Dinner Buffets ~

Italian Feast...

Traditional Caesar Salad

*Classic Meat Lasagna with a Blend of Cheeses
or Rigatoni with a Bolognese Sauce*

*Chicken Marsala with Portabella and Crimini Mushrooms
or Chicken Piccata with a Lemon Caper Sauce*

“Cioppino” Tuscan Style Fish Stew with Braised Tomato and Garlic Aioli

Antipasto made with Marinated Italian Vegetables

(Add Cured Italian Meats and Artisan Cheeses for Additional 3 per Guest)

Lemon Scented Seasonal Vegetable Medley with Mint and Basil

Garlic Bread or Grilled Ciabatta and Focaccia

Choice of Cannoli, Tiramisu, Rice Pudding or Panna Cotta

*Iced Tea, Fresh Brewed Coffee, Decaffeinated
Coffee and Specialty Teas*

31 per Guest

South of the Border...

Make your own Fajitas...

*Thinly Sliced Peppered Beef and Marinated Sliced Chicken
Served with Warm Flour and Corn Tortillas*

*“Fish Tacos” Marinated and Grilled Tilapia with all the Condiments,
Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapenos, Guacamole, Sour Cream, Cheddar
Cheese, Monterey Jack Cheese and Black Olives*

*Tortilla Chips with Chili con Queso, Refried Beans with Cheddar Cheese, Spanish-Style
Rice, Black Bean and Corn Salad, Sliced Fresh Fruit*

Caramel Flan or Sopaipillas

*Iced Tea, Fresh Brewed Coffee, Decaffeinated
Coffee and Specialty Teas*

30 per Guest

*Buffets are for a Minimum of 30 Guests Buffets may be served for less than the Minimum
for an Additional Charge of 2 per Guest. To Preserve Quality and Freshness of your Food, Prices are based on
a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges*