



\$66.00 Buffet Menu

Minimum 40 People

If the confirmed number of guests is under the minimum number required, a \$5.00 charge per person will apply for buffet service.

Platters

Antipasti including Mediterranean Olives, Marinated Vegetables and Assorted Pickles

Bread Sticks, Armenian Flat Bread, and Buns

Salads

Cucumber, Golden Beet, Avocado, and Feta with Crispy Pancetta in an Italian Dressing

Classic Caesar Salad with Fresh Croutons and Parmesan Cheese

Grilled Eggplant Salad, Golden Raisins, Almonds, Tomatoes, Basil, Balsamic, and Feta

West Coast Couscous Salad with Baby Shrimp, Dill, Feta, and Kalamata Olives

Caprese Panzanella with Tri-Color Tomatoes, Bocconcini, Red Onions, Croutons, Fresh Basil, and Balsamic

Pasta

Rotini with Pesto and Roasted Grape Tomatoes

And

Casareccia All'Olio, Rapini, Oven Roasted Tomatoes, Roasted Garlic and Bocconcini Cheese

Or

Tomato and Vegetable Rice Pilaf

Main Course

Rosemary and Roasted Garlic Mashed Potatoes

Or

Scalloped Potatoes with Caramelized Onions and Aged Cheddar
And Roasted Fresh Seasonal Vegetables

Please choose THREE Entrees and ONE Platter from the following:

Char Grilled Chicken Breast, Balsamic Glaze

Slow Roasted Veal Chops with a Porcini Mushroom Demi

Steelhead Salmon Fillets in Fennel Lemon Butter Sauce

Grilled Beef Tenderloin with a Merlot Demi-Glace

Platters of Prawns and Scallops in a Lemon Butter Sauce

Or

Platters of Fresh Mussels and Clams in a Spicy Italian Sausage

Dessert

Authentic Sicilian Cannoli

Coffee, Tea and Water

Prices apply only when a room rental fee is paid.

No tax is charged on the food.

Prices subject to change without prior notice