

Dinner Buffets

(Minimum of 25 Guests)

Taste of Tuscany

Fresh Baked Garlic Bread, Flatbreads, Assorted Rolls, Breadsticks

Caesar Style Salad

Antipasto Display

Assortment of Marinated and Grilled Vegetables, Fresh Cheeses, Prosciutto and Greens

Penne Pasta Provencal or Eggplant Rollantini

Chicken Parmagiana, Marsala or Piccata

Broiled Tilapia with Capers and Shallots in a Pinot Noir Reduction

Italian Vegetables and Risotto

Chef's selection of assorted Italian desserts

Assorted Diet and Regular Soft Drinks

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Herbal Tea

\$23.95 Per Person

South of the Border

Freshly Baked Cornbread

Tortilla Salad

*Mixed Seasonal Greens with Black Olives, Diced Tomatoes and Onions, Cheddar Cheese, Tortilla Strips,
Served with a Jalapeno Vinaigrette*

Chicken and Cheese Quesadillas

Beef Fajitas

Sautéed Onions and Peppers, Soft Flour Tortillas, Guacamole, Sour Cream, Hot and Mild Salsas

Mexican Rice and Southwestern Calabacita

Chef's Selection of Assorted Desserts

Assorted Diet and Regular Soft Drinks

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Herbal Tea

\$22.95 Per Person

Please Add 20% Taxable Service Charge and Applicable State Sales Tax

Dinner Buffets

(Minimum of 25 Guests)

Southeast Grille

*Seasonal Mixed Greens with Cucumbers, Tomatoes, Black Olives, Red Onions and
Croutons served with Raspberry Vinaigrette
Tomato and Onion Vinaigrette
Roasted Mushroom Salad*

*Mardi Gras Shrimp and Pasta
Key West Grilled Chicken with Citrus Salsa*

*Chef's Selection of Seasonal Vegetables and Rice
Assorted Rolls and Butter*

Our Chef's Array of Tempting Desserts

*Assorted Diet and Regular Soft Drinks
Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Herbal Tea
\$23.95 Per Person*

Summit Buffet

*Choice of three Salads
Garden Salad Caesar Salad Three Bean
Pasta Salad Marinated Vegetable Salad Antipasto Salad
Red Bliss Potato Salad*

Choice of Two Entrees

*Sautéed Breast of Chicken Piccata, Marsala or Chasseur
Fillet of Salmon with Grain Mustard Sauce, Stir Fried Pepper Steak
Seafood Scampi, Vegetable Lasagna
Penne Pasta with Vodka Cream or Marinara Sauce
Sliced Sirloin of Beef with Peppercorn Sauce
Marinated Sliced Pork Loin with Calvados Cream Sauce*

*Chef's Selection of Seasonal Vegetables and Rice
Assorted Rolls and Butter*

*Our Chef's Array of Tempting Desserts
Assorted Diet and Regular Soft Drinks
Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Herbal Tea
\$23.95 Per Person*

Please Add 20% Taxable Service Charge and Applicable State Sales Tax