

ALFRESCO BUFFET

CHOICE OF ENTRÉE

8 OZ. CHOICE NY STRIP LOIN STEAK AU POIVRE
Topped with classic maitre d' butter

SHRIMP DIJON

Garlic sautéed jumbo tail on shrimp, broiled with hints of sherry, wine, garlic, dijon and chives dusted with bread crumbs and butter

5 OZ. CHOICE FLAT IRON STEAK

Perfectly char grilled, juicy and tender, layered in caramelized onion bordelaise

8 OZ. FRESH CHICKEN AIRLINE BREAST

Oven seared, enveloped with lean shaved prosciutto and laced in a smooth fine herb demi cream sauce

CHICKEN PICATTA

One of our favorites, served with capers, lemon and white wine beurre blanc

CLASSIC LONDON BROIL

Perfectly marinated, char grilled and thinly sliced, served medium rare with a rich bordelaise sauce

PORK CHASSEUR

Medallions of pork tenderloin sautéed with garlic, fresh cranberries and mushrooms, finished in a seasoned demi glace

CHICKEN MEDALLIONS

With fresh basil, chevre goat cheese and roasted peppers in a light lemon shallot cream sauce

STEAK DIANE

Seared tournedos of beef tenderloin with a classic diane sauce of mushrooms, dijon and sherry - additional \$2/per person

FRESH FILET OF SALMON

Hand cut and broiled to perfection served in a light lemon saffron cream

CHOICE OF VEGETABLE

- Fresh steamed asparagus in seasoned lemon butter with sliced red peppers
- Grilled zucchini wedges dusted with parmesan cheese
- Crisp sugar snap peas and vichy carrots
- Sunburst fresh vegetable mélange
- Fresh green beans almondine
- Stuffed roma tomato with roasted vegetable filling, lightly topped with fresh herbs and parmesan cheese

CHOICE OF STARCH

- Chef's own twice baked potato
- Harvest wild rice pilaf
- Fresh herb roasted yukon gold potatoes
- Potato soufflé - shaved potatoes baked in rich cream and parmesan cheese, topped with bread crumbs and fresh chives
- Homemade horseradish smashed potato
- Creamy white cheddar cavatappi mac and cheese
- Steamed red skin potatoes with butter and parsley

CHOICE OF SALAD

- Mixed field of greens decorated with fresh vegetables, toasted almonds and the chef's raspberry vinaigrette
- Fresh spinach salad with purple onion, sliced mushrooms, tomato, homemade croutons, egg and bacon with a poppyseed dressing
- Classic caesar salad with crisp romaine lettuce, homemade caesar dressing, croutons and parmesan cheese

Complete menu includes assortment of fresh artisan rolls with herb whipped butter.

Price Per Person with One Entrée Selection....\$18.95

Price Per Person with Two Entrée Selections....\$21.95

Price excludes service, rental, beverages and dessert.

Minimum to serve 15 guests