PASTA STATION
(4 oz per person)

CHEESE RAVIOLI AND ORECCHIETTE PASTA
Italian Sausage, mixed with fresh tomato, basil, asparagus, Buffalo mozzarella, and wild mushrooms, then tossed with sage cream and marinara sauce. Garnished with Parmesan cheese and red peppers and served with garlic bread and Italian breadsticks.
$8.25 per guest

CARVING STATION
(choice of two, all served with assorted dinner rolls and condiments)

SALMON EN CROUTE
Salmon filet with julienned carrot, leeks, and mushrooms. Beautifully encased in a flaky puff pastry. Served with chive sauce.

MAPLE GLAZED TURKEY
Roasted sweet honey-glazed turkey breast. Served with a mandarin orange-cranberry chutney.

FILET OF BEEF
Pepper encrusted filet, served with a port & sage demi sauce.

PORK TENDERLOIN
Slow roasted with a ponzu glaze.
$10.75 per guest

SAUTÈ STATION
(choice of one, 4-5 oz per person, served with sides)

SAUTÉED CHICKEN MEDALLIONS with dijon mustard cream sauce, served with wild rice.

CHICKEN PICATTA OR MASALA, served with angel hair pasta with tomatoes, herbs and seasonal squash.

SHRIMP SCAMPI, served with sweet butter rice and julienned vegetables.

STEAK DIANE, served with roasted potatoes and asparagus.
$10.75 per person