



### **Dinner Buffets**

#### **Southern Italian**

Italian Tossed Salad (*Tomatoes, cucumbers and ceci beans with herbed vinaigrette*)  
Gemelli Pasta with sweet sausage  
Grilled Chicken Sorrentino (*Marsala sauce and melted provolone cheese*)  
Italian Green Beans (*Garlic and grape tomatoes*)  
Oven Roasted Carrots (*Tossed in balsamic vinegar and caramelized red onion*)  
Tiramisu  
Assorted Soda/Water  
**\$21.99**

#### **North of Rome**

Classic Caesar (*Garlic croutons, parmesan cheese and Caesar dressing*)  
Chicken Valdaostano (*Broccoli rabe, mushrooms, prosciutto, fresh mozzarella and a spicy tomato sauce*)  
Lasagna Roll (*Filled with ricotta and mozzarella and finished in a roasted vegetable Bolognese. Eggplant rollatini may be substituted*)  
Sautéed Seasonal Squash  
Traditional Cannoli  
Assorted Soda/Water  
**\$21.99**

#### **Driving through Tuscany**

Italian Tossed Salad (*Tomatoes, cucumbers and ceci beans with herbed vinaigrette*)  
Fresh Mozzarella and Tomato (*Marinated in a white balsamic vinaigrette with basil and roasted garlic*)  
Veal Piccata (*In a white wine lemon sauce with capers. Chicken may be substituted*)  
Grilled Salmon Pesto (*On a bed of sautéed spinach with roasted tomatoes and balsamic drizzle*)  
Tuscan Orzo (*Finished with shaved parmesan, roasted mushrooms, orange zest and herbs*)  
Ratatouille (*Zucchini, squash, eggplant, grilled onions olives and tomatoes*)  
European Petit Fours  
Assorted Soda/Water  
**\$22.99**

#### **Pacific Rim**

Steamed Dumpling Salad (*Mixed greens with cucumbers, cilantro and red onions in a sweet garlic chili dressing*)  
Sautéed Gingered Beef with Snow Peas (*Ginger marinated beef wok seared with a spicy black bean sauce*)  
Chicken with Stir Fried Vegetables  
Sweet and Sour Tofu with wok seared vegetables  
Fried Rice  
Fortune Cookies  
Tropical Fruit Platter  
Assorted Soda/Water  
**\$21.99**

### **Southwestern**

Chipotle Lime Vegetable Salad (*Sweet potatoes, broccoli, tri-color peppers in cumin vinaigrette with plantain croutons*)

Tri-Color Nacho's served with Fresh salsa

Chicken and Beef Fajitas (*Make your own with grilled peppers and onions*)

Red Chili Rice (*Ancho chili and roasted tomatoes*)

Cumin Roasted Green Beans with corn, tomatoes, cilantro and lime

Tres Leches Torte (*Traditional Mexican cheese cake*)

Assorted Soda/Water

**\$20.99**

### **Southern BBQ**

Garden Salad (*Iceberg and leaf lettuce with tomato, cucumber and carrots with a low fat ranch dressing*)

Southern Slaw (*Sweet and tangy*)

Cheddar Cheese Corn Bread

**Choice of:** *Home style Chicken Crispy fried or BBQ'd*

Pulled Pork (*Slow cooked in a smoky vinegar based sauce. Served with soft buns*)

Cheesy Mac and Cheese (*Three cheeses and crispy topped*)

Slow Cooked Greens (*Traditional collard greens*)

Turtle Style Brownies

Assorted Fresh baked Cookies

Assorted Soda/Water

**\$21.99**

### **Down Home BBQ**

Garden Salad (*Iceberg and leaf lettuce with tomato, cucumber and carrots with a low fat ranch dressing*)

Tri Pepper Slaw (*Horseradish and vinegar give it a tangy kick Cheddar Cheese Corn Bread*)

Down Home Brisket (*Slow cooked and Smoky*)

BBQ Spare Ribs (*Dry rubbed and slow cooked, glazed in our own BBQ sauce*)

Cheesy Mac and Cheese (*Three cheeses and crispy topped*)

Kickin' Baked Beans (*Cooked with sweet onions and bacon*)

Cumin Roasted Green Beans with corn, tomatoes, cilantro and lime

Brownies and Cookies

Assorted Soda/Water

**\$22.99**

### **Parisian Buffet**

Spinach Salad (*Red onion, mushrooms and chopped egg with raspberry walnut vinaigrette*)

Herb d'Provence Roasted Chicken (*Roasted chicken with the traditional French herb blend*)

Beef Bourguignon (*Tender beef slowly cooked in burgundy with pearl onions and mushrooms*)

Potato Gratan Dauphinoise (*Sliced potato cooked with cream, herbs and cheese*)

Green Beans Almandine

European Petit Fours

Assorted Soda/Water

**\$22.99**

