

**BUFFET MENU**

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**CHICKEN MARSALA**  
**SAUTEED BREAST OF CHICKEN IN A WOODLAND MUSHROOM SHERRY**  
**BROWN SAUCE**

**OR**

**CHICKEN FRANCAIS**  
**SAUTEED BREAST OF CHICKEN IN A LEMON BUTTER WHITE WINE SAUCE**

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**BEEF BOURGOUINE----** **SLOW ROASTED TENDER SLICES OF SIRLOIN**  
**WITH MUSHROOMS, PEARL ONIONS, AND BACON IN A RICH BURGUNDY**  
**BROWN SAUCE**

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**CAJUN SPICED CATFISH FILET**  
**WITH MANGO SALSA**

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**PENNE WITH SMOKED HAM, BROCCOLI FLORETS AND MUSHROOMS**  
**IN A CHARDONNAY FRESH HERB CREAM SAUCE**

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**ALL ABOVE SERVED WITH RICE, VEGETABLE AND**  
**ASSORTED DINNER ROLLS**

**-----INCLUDING-----**

**SALAD SELECTION**

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**MESCULIN GREEN SALAD WITH HOUSE DRESSING**

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**GRILLED CHICKEN CAESAR SALAD**  
**WITH GARLIC CROUTONS, CRISP ROMAINE LETTUCE AND A CREAMY**  
**CAESAR DRESSING**

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**SEAFOOD PASTA SALAD**  
**WITH JULIENNE VEGETABLES TOPPED IN A FRENCH DRESSING**

**\$29.95 PER PERSON**

**ONE HOUR OPEN BAR - \$15.00 PER PERSON**  
**TWO HOUR OPEN BAR - \$25.00 PER PERSON**  
**THREE HOUR OPEN BAR - \$35.00 PER PERSON**

**PLUS TAX & GRATUITY**