BUFFET MENU

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CHICKEN MARSALA SAUTEED BREAST OF CHICKEN IN AWOODLAND MUSHRROOM SHERRY BROWN SAUCE

OR

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

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

> CAJUN SPICED CATFISH FILET WITH MANGO SALSA

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

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

> > ----INCLUDING----

SALAD SELECTION

MESCULIN GREEN SALAD WITH HOUSE DRESSING

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

SEAFOOD PASTA SALAD WITH JULIENNE VEGETABLES TOPPED IN A FRENCH DRESSING

\$37.95 Per Person

ALL BUFFETS MUST ALSO INCLUDE AN OPEN BAR PACKAGE
- Please call for pricing -

PLUS TAX & GRATUITY