



SALAD SELECTIONS (choice of one)

PHOEBE'S *GF* mixed greens tossed with walnuts, grapes, crumbly bleu & house vinaigrette
 CAESAR romaine tossed with house made caesar dressing & garlic croutons
 SPINACH *GF* cherry tomatoes, balsamic vinaigrette & feta cheese

FRESH BAKED BREAD

PASTA DISH WITH YOUR CHOICE OF PREPARATION (choice of one)

CLASSIC ALFREDO	CREAMY SMOKED GOUDA & WHITE CHEDDAR
CLASSIC MARINARA	SAUTÉED SEASONAL VEGETABLES & CREAM
SMOKED TOMATO CREAM	SAUTÉED SEASONAL VEGETABLES WITH MARINARA
SUN DRIED TOMATO & PESTO CREAM	SAUTÉED SEASONAL VEGETABLES WITH OIL, GARLIC & HERBS
SHERRY, ROSEMARY & ASIAGO CREAM	ROASTED RED PEPPER, SPINACH & WHITE WINE BUTTER

CHICKEN DISH WITH YOUR CHOICE OF PREPARATION (choice of one)

PICATTA *lightly floured & sautéed chicken breast with capers, lemon, white wine & butter sauce.*
 MARSALA *lightly floured & sautéed chicken breast with a mushroom marsala wine sauce.*
 FENNEL *GF marinated & grilled chicken with artichoke hearts, roasted fennel & grilled lemon.*
 DIANE *GF grilled chicken with a brandy, mustard & mushroom cream sauce.*
 CHASSEUR *GF grilled chicken breast with mushroom, tomato, bacon & shallot demi-glace.*
 TUSCAN *GF grilled chicken breast with artichoke hearts, sun-dried tomatoes, capers with olive oil & rosemary*

STARCH SELECTIONS (choice of one)

HERB ROASTED RED POTATOES	ROASTED GARLIC SMASHED POTATOES	BOURSIN SMASHED POTATOES
CHEDDAR AU GRATIN POTATOES	WILD MUSHROOM POLENTA	WILD RICE PILAF
	WHIPPED SWEET POTATOES	

CHEF'S CHOICE SEASONAL VEGETABLES *GF*

BEVERAGES

SODA, ICED TEA & HOUSE BLEND COFFEE
 ALCOHOL EXTRA: CASH BAR OR TAB BASED ON CONSUMPTION

\$36 PER PERSON

plus eight percent tax & twenty percent gratuity

ADDITIONAL ITEMS

SEARED SALMON OR SHRIMP SKEWERS (choice of salmon or shrimp with your choice of one sauce) add \$8 per person

LEMON, HERB BUTTER SAUCE <i>GF</i>	GINGER, SOY & HONEY GLAZE	HOLLANDAISE <i>GF</i>
ROASTED RED PEPPER COULIS <i>GF</i>	TERIYAKI WITH PECAN CRUST	GARLIC & HERB CREAM SAUCE <i>GF</i>

CARVED MEAT TIER ONE (choice of one) add \$8 per person

PORK LOIN WITH A PANCETTA, SAGE & APPLE CHUTNEY	HONEY GLAZED HAM
HERB ROASTED TURKEY BREAST WITH HERB AIOLI	POT ROAST

CARVED MEAT TIER TWO (choice of one) add \$10 per person

HERB ROASTED TOP ROUND	GRILLED LONDON BROIL
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DESSERT

PLATTER OF ASSORTED COOKIES, BROWNIES & CHOCOLATE COVERED STRAWBERRIES
\$6 per person (for entire group) please notify 3 days in advance

*Buffets are designed to remain open for up to 30 minutes. Minimum food and beverage purchase and deposit required.
 Please alert us to any potential allergens prior to the event.*