

## **Banquet Buffet**

(40 Guests Minimum)

Final Guest Count is Due 7 Days Prior to the Event

To Start (Served Tableside to your Guests) Mixed Greens and Lettuce tossed in Burgundy Vinaigrette Dressing with Cucumbers & Grape Tomatoes

Freshly Baked French Bread Rolls with Sweet Butter

Includes all Three Proteins.

Rosemary Primed Rib of Beef Au Jus (Carved to Order)

Choose One Chicken Entrée:

Chicken Chasseur with Pearl Onions, Tomatoes, Button Mushrooms, Burgundy Wine Chicken Marsala with Caramelized Shallots, Sliced Mushrooms, Marsala Wine Chicken Piccata – with Capers, Butter, Sauvignon Blanc

Choose One Fish Entrée:

Salmon Fillet, Mahi Mahi or Cobia – Roasted with Lemon-Parsley Butter & Scallions Entrees Served with Fingerling Potatoes & Vegetable Medley

Dessert (Select One)

*(Desserts are plated & served to your guests tableside)* Key Lime Pie, Cheesecake with Strawberries, Bananas Foster, or Tiramisu

## Beverage

Bon Appétit House Blend Coffee & Tea Station with Whipped Cream, Lemon & Orange Zest, and Chocolate Morsels Assorted Herbal Hot Tea with Lemon Wedges

## \$55.25 per Person

25% Service Charge and 7% Sales Tax will be Added to All Charges Prices subject to Change without prior notices 1/26/2023