

Elegant Buffet Dinner

Hors D'oeuvres for Cocktail Hour

Please Select Four (4) from Hors D'oeuvres Menu

Salad (Select One)

Tossed Garden Salad with Seasonal Spring Mix (Choice of Dressing)
Classic Caesar Salad
Fresh Fruit Salad with Coconut Mint Dressing

Entrees (Select Two)

Top Rounds of Beef Au Jus
Thinly sliced top round with our signature beef gravy

London Broil a la Hunter Sauce
Broiled top round of beef served with richly flavored hunter sauce

Classical Beef Burgundy

Beef cubes and vegetables simmered in burgundy wine sauce

Roasted Loin of Pork with Seasonal Herbs and Pan Gravy

Chicken Marsala with Fresh Mushrooms
Tender breast, Kennett mushrooms, garlic and shallots finished with our classic Marsala sauce

Chicken Picatta
Boneless breast, Kennett mushrooms sautéed in garlic and served with zesty lemon sauce

Fresh Roasted Turkey Breast Carved Buffet Side

Oven Roasted Salmon with Fresh Dill and Lemon Butter Sauce

Buffet Carved Honey Glazed Pit Ham

Broiled Mai Mai with Sweet Mango Sauce

Pasta (Select One)

Jumbo Shells Filled with Ricotta
Baked Ziti Topped with Mozzarella
Cheese Tortellini with Alfredo or Marinara Sauce
Manicotti with Marinara
Buttered Parsley Egg Noodles

Vegetables (Select Two)

Parsley Potatoes	Green Bean Almondine
Au Gratin Potatoes	Honey Glazed Carrots
Garlic Mashed Potatoes	Vegetable Medley
Roasted Red Potatoes	Sweet Potato Mashers
Wild Rice	California Mixed Vegetables
	Sweet Buttered Corn

Freshly Baked Dinner Rolls and Sweet Butter

Brewed Coffee and Gourmet Tea Station

Please Call (302) 737-6933 for Pricing