

# TRADITIONAL BUFFET

*Minimum of 25 People*

SOUP DU JOUR

SEASONAL MIXED GREENS with Assorted Dressings

DICED FRUIT BOWL

ROASTED RED PEPPERS, ASPARAGUS, AND MUSHROOMS with Balsamic Vinaigrette

SLICED PORK LOIN, Dried Cranberry Sauce

CHICKEN PICCATA WITH ARTICHOKE AND MUSHROOMS, Lemon Caper Sauce

PARMESAN AND HERB ROASTED RED BLISS POTATOES

VEGETABLE DU JOUR

ASSORTED ROLLS AND BUTTER

CHOCOLATE MOUSSE AND FRUIT TART

FLAVORED TEA, ICED TEA, COFFEE, AND DECAFFEINATED COFFEE

***Luncheon \$29.00 Per Person***

*Dinner to include the following items:*

SLICED TOMATO, RED ONION, AND FRESH MOZZARELLA PLATTER with Basil Dressing

SESAME CRUSTED SALMON with Hoisin Glaze

TRI-COLORED TORTELLINI with Alfredo Sauce

FRENCH PASTRIES

***Dinner \$43.25 Per Person***

Prices effective through December 31, 2007. Service Charge not included.