



∞ **Buffet Dinner** ∞

from mini buffet prior to dinner
French Cheese Platter
with apple & pear slices,
grapes, walnuts, baguette and wafers

French Market Vegetables with Aioli

From Buffet Table
Fresh Spinach & Romaine Caesar
Salad with Cherry Tomatoes
and Croutons, grated parmesan

*Sirloin Tips of Beef
in Sherry Wine Sauce*

*Boneless Breast of Chicken Piccata,
Chasseur or Marsala*

Herb Whipped Potatoes

Zucchini & Carrots with shallot & thyme

Artisan Breads, butter



Passed at Table
Chocolate Cake with Fresh Berries
and whipped cream or
Wedding Cake with
Choice of Gelato

Coffee, tea, decaf

∞ **Buffet Dinner** ∞

passed by waitstaff prior to dinner
Choice of Four Hors d' Oeuvre
From our List

Passed at Tables
Mixed Greens with Toasted Pinenuts
and sherry dijon dressing,
Fresh Berry garnish

From Buffet Table
Roasted Aged Round of Beef or
Roasted Aged Tenderloin of Beef
Carved to order by Chef

*Lemon & Garlic Marinated Chicken
Paillards with Sautéed Mushrooms
and Julienne of Vegetables or
Herb Baked Halibut,
Provençal Tomato Sauce*

Potato Gruyere Gratin

*Fresh Green Beans with
Bacon & Shallots*

Assorted Rolls, butter



Passed at Table
A Trio of Mini Desserts
Cheesecake, Chocolate Mousse Profiterole,
and Berry Tart on a pool of
Port Caramel Sauce
or
Wedding Cake with
Choice of Gelato

Coffee, tea, decaf