

## **Dinner Buffet**

*One Hour Open Well Bar Prior to Seating*

### **Starters**

*Imported and Domestic Cheese Display  
Fresh Seasonal Vegetable Crudités*

### **First Course**

*(Choice of one)*

*Creamy Tomato Basil Puree  
Field Greens with Champagne Vinaigrette  
(above served with fresh baked rolls and butter)*

### **Second Course**

*(Choice of two)*

*Roast Pork Loin with Apple & Cranberry Chutney  
Slow Roasted Prime Rib  
Fresh Seasonal Vegetable Pasta  
Roasted Turkey Breast with Gravy*

### **Accompaniments**

*(Choice of two)*

*Roasted Red Jacket Potatoes  
Garlic Whipped Potatoes  
Rice Pilaf  
Sautéed Seasonal Vegetables*

### **Dessert**

*Chefs Choice of Assorted Sweets & Desserts  
Coffee & Tea*

***~38 per person~***

*8.75% Tax 20% Gratuity*