

Peninsula Buffet

~ APPETIZERS ~

(To be served platter style in the cocktail area)

International Cheese and Fruit Display

Imported and Domestic Cheeses with Grapes, Sliced Fruits and Berries of the Season

Marinated Grilled Vegetable Display

~ ENTREES ~

(Please select one from the list below)

Penne Pesto

Penne Pasta with Grilled Vegetables in a Light Pesto Cream Sauce

Farfalle with Wild Mushrooms

Farfalle Served with a Combination of Portabella, Shitake and White Mushrooms with Diced Tomatoes in a Light Cream Sauce

Seafood Pasta

Assortment of Fresh Seafood Over Linguine Pasta in a Spicy Tomato Basil Sauce

~ ENTREES ~

(Please select two from the list below)

Chicken Sorrento

Chicken Breast Cutlets Layered with Prosciutto and Mozzarella. Topped with a Mushroom Sauce

Chicken DiBella

Chicken Breast Stuffed with Spinach, Feta Cheese, Sun Dried Tomatoes with a Parmesan Crust

Veal Roulade

Veal Cutlet Rolled and Stuffed with Artichoke Pieces, Sun Dried Tomatoes, Roasted Peppers and Fontina Cheese

Sicilian Steak

Black Angus Steak Lightly Breaded with Fresh Bread Crumbs and Italian Spices. Sautéed with Spicy Peppercini Peppers

Stuffed Flounder

Crab Stuffed Flounder Fillet with a Chardonnay Cream Sauce

Bali Swordfish

Pan Seared Peppered Swordfish with Red Onion Salsa

Tijuana Pork Chops

Grilled Boneless Pork Chops Glazed with a Mexican Style Chipolte Sauce. Accompanied with a Cool Cucumber Salad and Fruit Chutney

Cowboy Steak

Grilled Steak with Caramelized Onions, Blue Cheese, Wild Mushroom Relish and Roasted Red Pepper Sauce

The Above Menu is Served with an Assortment of Bread & Rolls, Mixed Greens in a Balsamic Vinaigrette & Choice of Vegetable & Potato

~ Potato/Starch Choices ~

Roasted Red Bliss, Parmesan Potatoes, Stuffed Baked Potato, Garlic Mashed Potatoes, Horseradish Mashed Potatoes, Potatoes Au Gratin or Rice Pilaf

~ Vegetable Choices ~

Green Beans with Julienne Carrots, Green Beans Almondine, Glazed Vichy Carrots, Broccoli Spears with Roasted Garlic Chips, Peas with Mushrooms, Zucchini Provencal or Cauliflower Gratinee

~ DESSERT ~

(Please select one from the list below)

Chocolate Mousse, Pecan Pie, Marble Cheesecake

Coffee and Tea Service

\$38.00 Per Person

(Please add tax and gratuity)