

# Rehearsal Dinner Buffet

*Menu includes Assorted Soft Drinks and Complete Coffee & Tea Service*

## Hearts of Romaine “Caesar Salad Style”

Dry Aged Jack Cheese and Extra Virgin Olive Oil

## Mixed Field Greens with Julienne Vegetables

Balsamic Vinaigrette



## From Silver Chafers, We Will Serve...

*Please Select Two (2)*

### Penne Pasta with Braised Fennel & Artichokes

Roasted Shiitake Mushrooms and Leaves of Tender Spinach, Creamless Garlic-Basil Sauce

### Classical Chicken Francaise

Lemon Caper Berry Sauce

### Pan Roasted Breast of Chicken

Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes

### Baked Salmon Fillets over Steamed Spinach

Light Shallot Sauce

### Cavatelli Pasta

Black Olives, Cannellini Beans and Plum Tomato Scampi Sauce

### Pit Grilled London Broil

Barolo Sauce

*~ Your Customized Buffet will be Accompanied by Our Chef's Daily Choice of Seasonal Vegetables,  
Roasted Rosemary & Garlic Potatoes and Freshly Baked Dinner Rolls ~*



## Dessert

*Please Select One (1)*

### Homemade Strawberry Short Cake

Buttery Biscuit and Vanilla Bean Anglaise

### Hotel-Baked Apple and Blueberry Pies

All Butter Crusts

### A Selection of Cookies and Brownies

Seasonal Berry Garnish

***\$35.00 Per Person***

*Charge for Groups Under 25 Guests is \$65.00*

*All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax*