

# **Buffet Dinner Menus**

Only Available in Riverway Room: for 30 – 70 guests

All Buffet Dining Packages include Dinner Rolls & Butter

## Tier 1 Buffet- \$40/pp

Appetizers – Select 2

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<ul> <li>□ Gourmet Hummus Platter</li> <li>□ Caprése Skewers</li> <li>□ Vegetable Crudité with Dip</li> <li>□ Fruit Platter with Dip</li> <li>□ Artisan Cheese Board</li> <li>□ Antipasti Platter</li> <li>□ Sausage &amp; Herb Stuffed Mushrooms</li> <li>□ Grilled Vegetable Platter with Greek Yogurt Dip</li> <li>□ Meatballs in Marinara</li> <li>□ Buffalo Chicken Dip w/ Tortilla Chips</li> <li>□ Spinach &amp; Artichoke Dip w/ Tortilla Chips</li> <li>□ Crispy Pork Skins w/ Pimento Cheese Dip</li> </ul>
Salad – Select 1
Mixed Greens with cranberry, feta, almonds, and poppy seed dressing Mixed Greens with tomato, cucumber, cheddar cheese, w/ ranch & balsamic Caesar Salad with shaved Parmesan, croutons
Entrées – Select 2
<ul> <li>☐ Herb-roasted Chicken w/ Chardonnay Cream Sauce</li> <li>☐ Chicken Marsala</li> <li>☐ Chicken Parmesan w/ Marinara</li> <li>☐ Butternut Squash Ravioli or Cheese Ravioli</li> <li>☐ Alfredo Pasta with Broccoli</li> <li>☐ 3-Cheese &amp; Sausage Lasagna with Marinara</li> <li>☐ Vegetable Lasagna with Alfredo</li> <li>☐ Roasted Pork Loin in Sherry Sauce</li> <li>☐ Coca-Cola Braised Pork Cheeks</li> <li>☐ Grilled Pork Chops with Apple Butter Demi-Glace</li> <li>☐ Grilled Angus Flat Iron Steak</li> </ul>

### Sides – Select 2

Herb-roasted Potatoes
Savory Corn Pudding
Seasonal Sautéed Vegetable Medley
Creamy Mac & Cheese
Whipped Sweet Potatoes with Rosemary
Country Green Beans
Smashed Red-Skinned Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes
Pasta with Creamy Alfredo Sauce
Seasonal Roasted Vegetable Medley
Brown-Butter Smashed Roasted Potatoes
Fresh Green Beans with Garlic-Lemon-Herb Butter

## Tier 2 Buffet- \$53/pp

### Appetizers – Select 3

Gourmet Hummus Platter
Caprése Skewers
Vegetable Crudité with Dip
Fruit Platter with Dip
Artisan Cheese Board
Antipasti Platter
Sausage & Herb Stuffed Mushrooms
Grilled Vegetable Platter with Greek Yogurt Dip
Meatballs in Marinara
Buffalo Chicken Dip w/ Tortilla Chips
Spinach & Artichoke Dip w/ Tortilla Chips
Crispy Pork Skins w/ Pimento Cheese Dip
Panko-Crusted Brie with Fig Jam, Walnuts & Crackers
Cider-battered Chicken Bites
Italian Sausage Bites in Puff Pastry

### Salad – Select 1

Mixed Greens with cranberry, feta, almonds, and poppy seed dressing
Romaine blend with tomato, cucumber, cheddar cheese, w/ ranch & balsamic
Caesar salad with Shaved Parmesan, Croutons

Add Plated Salad as an option - add \$2/pp

#### Entrées – Select 2

Herb-roasted Chicken w/ Chardonnay Cream Sauce Chicken Marsala Chicken Parmesan Butternut Squash Ravioli Alfredo Pasta with Broccoli & Grilled Chicken Roasted Pork Loin in Sherry Sauce Coca-Cola Braised Pork Cheeks
Grilled Pork Chops with Demi-Glace
Grilled Sirloin Steak (cooked Medium)
Grilled Strip Steak (cooked Medium)
Pan-Seared Salmon
Red Wine Braised Beef Short Ribs
Watermark Meatloaf Wellington
Filet Mignon (cooked Medium) with Herbed Garlic Butter
Sides – Select 2
Herb-roasted Potatoes
Herb-roasted Potatoes Savory Corn Pudding
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary Country Green Beans
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary Country Green Beans Green Bean Casserole
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary Country Green Beans
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary Country Green Beans Green Bean Casserole Smashed Red-Skinned Potatoes
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary Country Green Beans Green Bean Casserole Smashed Red-Skinned Potatoes Garlic Mashed Potatoes
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary Country Green Beans Green Bean Casserole Smashed Red-Skinned Potatoes Garlic Mashed Potatoes Scalloped Potatoes
Herb-roasted Potatoes Savory Corn Pudding Seasonal Sautéed Vegetable Medley Creamy Mac & Cheese Whipped Sweet Potatoes w/ Rosemary Country Green Beans Green Bean Casserole Smashed Red-Skinned Potatoes Garlic Mashed Potatoes Scalloped Potatoes Pasta with Creamy Alfredo Sauce

### **Vegetarian Options**

We are happy to prepare a Vegetarian Option for your group to enjoy along with the buffet items you select. We do require a count of how many vegetarian diners will be attending, at the same time your total head count is provided, and these guests will be served individually.

#### **DESSERT ADD-ONS**

<ul><li>☐ Mini-Canolli \$3.00/pp</li><li>☐ Cheesecake \$6.00/pp</li></ul>
Display of Petite Desserts, \$9.00/pp
Select 3:
☐ Mini-Cannoli
☐ Key Lime Cups
☐ Espresso Brownie Bites
☐ Napoleon Bites with Pastry Cream
☐ Mini Chocolate Mousse Tartlets
☐ Italian Budino (pudding) Cups
☐ Mini Chocolate Mousse Tarts

### **BUFFET NOTES:**

May add extra apps (from the buffet list) for 3.00/per-person each May add 3rd entrée for 7.00 on Tier 1 and *Market Price* on Tier 2 May add extra sides for 3.50/per-person each