

## HOLIDAY BUFFET

buffet service for 1.5 hours with minimum of 100 guests

### FRESH SALADS

choice of three for lunch and five for dinner

- Field Greens** spring mix, candied walnuts, grapes, gorgonzola with raspberry vinaigrette/honey mustard
- Fruit & Berries** sliced fruit and seasonal berry display
- Seafood Dill** mix of shrimp, crab meat, scallops with cucumber in fresh lemon sauce
- Tortellini** tossed with red onions, green peppers, tomatoes and garlic in an italian creamy dressing
- Herb Potato** red skin potato with three herbs and olive oil

### ENTREE SELECTIONS

choice of three for lunch and four for dinner

- Salt & Rosemary Crusted Prime Rib of Beef**  
carved to order with rosemary au jus & creamed horseradish
- Chicken Dijon**  
grilled chicken breast marinated with a three mustard sauce
- Basa White Fish**  
fresh white fish garnished with a cilantro salsa
- Penne Pasta & Sautéed Seasonal Vegetables**  
tossed with a basil pesto cream sauce

### ACCOMPANIMENTS

- Wild Rice Pilaf**
- Roasted Garlic Mashed Potatoes**
- Market Fresh Vegetable Blend**
- Warm Rolls & Butter**

FRESH BREWED COFFEE & DECAF

### DESSERTS

Display of Assorted Holiday Desserts

lunch 26    dinner 33

### HORS D'OEUVRES

4 to 6 pieces per person recommended 165 per tray 100 pieces per tray

hot selections

- Fried Mozzarella Assorted Mini Quiche**
- Pineapple** Wrapped in Bacon **Spanakopitas**
- Breaded Jalapeños with Cheese**
- Sesame Chicken** on a Skewer

cold selections

- Assorted Finger Sandwiches Mini Bruschetta**
- Rondelles of Salami Assorted Cheese & Crackers**
- Melon Wrapped with Proscuitto Ham**
- Display of Fruit & Berries with Chantilly Sauce**

### WINE PACKAGE

three bottles of house wine per table of ten 4.99/person

Sycamore Lane Selections of:

- Chardonnay White Zinfandel Merlot**
- Cabernet Sauvignon**

### ADDITIONAL DETAILS

podium with microphone and stage included  
dance floors and AV equipment available for rent  
host and no host bars require 95.00 bar setup fee

Prices subject to 20% service charge & 2% environmental fee plus sales tax. Prices & items subject to change without notice. If you wish to provide 2 entrées, entrées will be charged at higher rate and an entrée count is due 4 days prior.

all entrées served with choice of fresh salad, sautéed marbled potatoes or harvest rice pilaf, fresh seasonal vegetables, dessert selection, freshly baked sourdough rolls with butter, coffee, tea, decaf coffee, and iced tea

## FRESH SALADS

**Heart of Romaine** romaine lettuce with parmesan chips, grape tomatoes, fresh garlic croutons, served with a red pepper caesar dressing

**Field Greens** spring mix salad with candied walnuts, grapes, gorgonzola cheese, served with a raspberry & honey mustard dressing

**Butter Lettuce** butter lettuce with cherry tomato, feta cheese and crisp bacon bits, served with a vinaigrette & creamy italian dressing

## ENTREE SELECTIONS

### Chicken Dijonaise

grilled chicken breast marinated with a three mustard sauce lunch 21 dinner 26

### Chicken Bel Air

breast of chicken topped with roasted red pepper cream sauce lunch 21.50 dinner 26.50

### Proscuitto Stuffed Chicken

baked chicken stuffed with proscuitto & spinach & laced with a cream thyme sauce lunch 22 dinner 27

### Basa White Fish

fresh white fish garnished with a cilantro salsa lunch 23 dinner 28

### Atlantic Salmon

marinated in fresh herbs, lemon & olive oil, grilled to perfection in a lemon cream sauce lunch 24 dinner 29

### Sliced New York Strip

lightly seasoned and served with a port wine lunch 22 dinner 27

### Herb Roasted Prime Rib of Beef

served with a rosemary au jus and creamed horseradish lunch 26 dinner 31

### Filet Mignon

grilled filet with shallot butter served topped with a brandy cream sauce lunch 28 dinner 33

### New York Steak with Fresh Scallops

steak served with shiitake mushrooms, three scallops with a butter wine sauce & chives lunch 30 dinner 35

### Filet Mignon with Lobster Tail

petite filet with merlot sauce & petite lobster tail with light lobster butter sauce lunch 35 dinner 40

## DESSERT

Lemon Raspberry Cake

Pineapple Upside Down Cake

Tiramisu

Strawberry Bagatelle

White Chocolate Mousse Cake

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