

# "THE INTERNATIONAL DINNER BUFFET"

(20 PERSON MINIMUM)

## SOUP DU JOUR AND CHOICE OF SALAD (PLEASE SELECT ONE)

### GARDEN SALAD

TENDER SPRING GREENS WITH DICED TOMATOES, ROASTED RED PEPPERS AND FETA CHEESE WITH A LIGHT VINAIGRETTE

### CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH ROASTED RED PEPPERS, KALAMATA OLIVES AND TOASTED GARLIC CROUTONS

## ENTREES (PLEASE SELECT ONE)

### SZECHUAN CHICKEN

ASIAN MARINATED CHICKEN BREAST WITH FRESH STIR-FRIED VEGETABLES IN A SWEET HOISIN SAUCE

### ROSEMARY CHICKEN

A BONELESS BREAST OF CHICKEN WITH A ROSEMARY STUFFING SERVED WITH A CREAMY SUPREME SAUCE

### FILET OF SALMON

A GRILLED FILET OF FRESH SALMON FLAVORED WITH AN AROMATIC FENNEL TOMATO SAUCE

### MONKFISH SALTIMBUCCO

MEDALLIONS OF PAN SEARED MONKFISH TOPPED WITH SLICED PROSCIUTTO AND A ROASTED GARLIC WINE SAUCE

## THE PASTA STATION (PLEASE SELECT ONE)

### PASTA AL A PESTO

SHELL PASTA WITH SPINACH AND PINE NUTS IN A SUN-DRIED TOMATO PESTO

### TORTELLINI ALFREDO

CHEESE-FILLED TORTELLINI WITH MUSHROOMS & PEAS IN A CREAMY ALFREDO SAUCE

### PASTA FRANCAISE

ORACCHIETTI PASTA WITH BROCCOLI & LENTILS IN A DIJON CREAM SAUCE

## THE BUTCHER'S BLOCK CARVING STATION (PLEASE SELECT ONE)

### ROASTED BREAST OF TURKEY

WITH A RICH HOMEMADE GRAVY

### MAPLE GLAZED TIFFANY HAM

WITH A DIJON MUSTARD SAUCE

### ROSEMARY ENCRUSTED PRIME RIB WITH A NATURAL AU JUS & HORSE RADISH CREAM SAUCE

THE CHEF'S SELECTION OF FARM FRESH VEGETABLE AND POTATO WILL ALSO BE SERVED

## DESSERT

A DELICIOUS HOMEMADE DOUBLE TREE SIGNATURE DESSERT SELECTED BY THE CHEF

**\$47.50 PER PERSON**

A 7% STATE SALES TAX AND A 21% SERVICE GRATUITY CHARGE WILL BE ADDED