

*The Mansion On Main Street*

*Dinner Buffet*

*COLD PRESENTATION*

*Classic Caesar Salad*

*Roasted Tomatoes, Grilled Eggplant & Fresh Mozzarella with Proscuitto*

*Medley of Seasonal Greens with Garlic Croutons & Raspberry Vinaigrette*

*Sliced Fresh Fruit Presentation served with Passion Fruit Coulis*

*Seafood Salad*

*CARVING STATION ~ with Chef*

*Herb Crusted Roast Prime Rib of Beef, Au Jus*

*Carver fee*

*HOT PRESENTATION*

*Poached Orange Roughy with Bay Shrimp in a Sherry Cream Sauce*

*With Basmati Rice and Scallions*

*Boneless Breast of Chicken with Wild Mushrooms &*

*Roasted Garlic Madeira Sauce*

*Fresh Pasta with a Sun-dried Tomato & Basil Sauce*

*Topped with Pine nuts & Artichokes*

*Vegetable Bouquitierre*

*Rolls & Butter*

*Coffee, Tea & Brewed Decaffeinated coffee*

*DESSERT TABLE*

*Individual Desserts and Assorted Tortes & Pastries*

*Minimum of 40 guests*