



Hibiscus Buffet

Salad Station featuring Romaine and Iceberg lettuce, Tomatoes, Cucumbers, Mandarin Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg, Parmesan Cheese, Croutons, Assorted Dressings.

Roasted Cauliflower Salad Vegetarian Santa Fe Salad Shrimp & Sea Crab Salad
Sourdough Rolls with Traditional & Flavored Butters

Roasted Prime Rib of Beef Carved to Order, served with Creamed Horseradish Sauce and Au Jus
Medallions of Chicken with spinach, five cheeses, cracked black peppercorn & brandy sauce
Grilled Salmon Filet with Sweet Onion Relish

Papas Fritas, Oven Browned with Crumbled Bacon, Tomatoes and Jalapeño Peppers
Penne Alfredo Lemon Butter Green Beans with Almonds & Roasted Red Peppers

Ice Cream Sundae Bar with Old Fashioned Parlor Toppings
Assorted Layer Cakes Seasonal Fresh Fruit Display
Coffee, Tea, Decaf, Iced Tea

\$49.95 per person*

Bougainvillea Buffet

Soup & Bread Bar featuring two Soups and assorted Freshly Baked Breads with Flavored Butters
Appetizer and Salad Bar featuring Garden Salad Bar with Romaine and Iceberg lettuce, Tomatoes, Cucumbers, Mandarin Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg, Parmesan Cheese, Croutons, Assorted Dressings:

Diced Ahi Tuna with Avocado, Mango & Sesame, Ginger Soy Dressing
Fresh Baby Mozzarella with Arugula & Grape Tomatoes
Quinoa with Cranberry, Spinach & Walnuts

Tenderloin of Beef Carved to Order served with Roasted Garlic Cabernet Sauce
Chicken Breast Saltimbocca Topped with Prosciutto, Sage and a White Wine Sauce
Shrimp & Scallop Stuffed Flounder with Fresh Dill Champagne Sauce
Wild Rice Pancakes with Apricot Butter
Yukon Gold & Sweet Potato Rosettes à l'Orange
Roasted Zucchini, Yellow Squash & Tomato with Fresh Basil & Parmesan

Assorted European Pastries including Eclairs, Creampuffs, Cannoli, Petit Fours & Miniature Tarts; Chocolate and Pina Colada Mousses, Four Gourmet Layer Cakes, Cheesecakes with Cherry, Blueberry & Chocolate Chip Toppings, and a Fresh Fruit Display with Chocolate Fondue

\$64.95 per person*

*Please add 22% service charge and 7% sales tax to all pricing
Pricing based on minimum of 100 persons; smaller groups of 50-99 please add \$395.00 room fee
Available Friday and Sunday evenings only



Stations of the World

Give your event an international flavor by choosing four of these beautifully presented stations:

Salads

A beautiful array of garden fresh salad items including Mixed Field Greens & Lettuces, Tomatoes, Cucumbers, Carrots, Alfalfa Sprouts, Mandarin Orange Sections, shredded Cheese, Mushrooms, Ripe Olives, Chopped Egg, Onions, Toasted Almonds, Croûtons, Dressings. Mediterranean Orzo Salad with Roasted Vegetables & Feta; Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Bean; Watermelon Salad with Fresh Mint & Cucumber; Crusty French Rolls with Traditional Creamery and Specialty Flavored Butters

Italian

Choose any two Pastas and two Sauces:

Linguine Fettucini Rotella Bowties Miniature Shells Penne Cheese Tortellini
Marinara Pomodoro Red or White Clam Alfredo
Carbonara DeVita (Tomato, Basil, Cream & Parmesan) or
Garlic & Basil Oil, Artichokes, Sundried Tomato & Feta
served with Miniature Meatballs and Italian Sausage.
Sautéed to order and presented with Crushed Red
Peppers, Shredded Parmesan Cheese & Hot Garlic Rolls

Crepes

Your guests' choice of Seafood, Chicken or Vegetarian
Crepes made to order with a selection of Tomato,
Scallion, Cheese, Mushrooms & Spinach and served with
a Light Cream Sauce.

Mediterranean

Peppered Lamb Kabobs, Chicken with Sundried Tomatoes,
Artichoke Hearts, Feta in Garlic Basil Oil, Hummus, Couscous &
Tabbouleh and your choice of Spanakopita Triangles
or Stuffed Grape Leaves

Flavors of India

Chicken Tikka Masala, Madras Shrimp Curry, Basmati Rice
and your choice of Saag Paneer or Yellow Lentil Dal.
Served with Garlic Naan

Southern

Homestyle Baked or Fried Chicken, Mac & Cheese, Shrimp &
Grits with Chorizo, and your choice of either Collard Greens
or Succotash

Four Stations \$63.95 per person*

Add \$6.00 per person for each Additional Station

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Available Friday and Sunday evenings only. For Saturday Evenings, ask about our Party Packages