



## DINNER BUFFET

A selection of Stone Baked Breads and Baguettes

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### Entrée choice

**Fresh greens** salad garnished with roma tomatoes, cucumber, & spanish onion  
served along side house made dressings

**Traditional Caesar Salad**

**Greek Salad**

**German Style** Potato Salad with Chives & Bacon

**Pasta Salad** with Roasted Vegetables & Pesto

**Creamy Coleslaw**

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### Mains Choice

**Char Grilled Sirloin**

with a Rich Red Wine Demi Glace & Baked Potato with Sour Cream & Chives

**Braised Osso Bucco**

served in its own Rich Pan Sauce & Roast Garlic Mash

**Oven Roasted Chicken Supreme**

with Sautéed Mushroom in a Tarragon Cream & Rice Pilaf

**Chicken Breast**

stuffed with Sundried Tomato and Goats Cheese  
accompanied by Pommery Mustard Jus & Herb Roasted Mini Chat Potatoes

**Sesame Crusted Salmon** with a Chive Hollandaise & Shanghai Noodles

**Grilled Sword Fish** served with a herb compound butter sauce & roasted mini chat potatoes

**Pasta Primavera in a Tomato Cream Sauce**

Potato Gnocchi with Roasted Vegetables & Parmesan Cheese Tossed in a Garlic Olio

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### Desserts Choice

Chocolate Rocher Mousse Cake with Vanilla Crème Anglaise  
Banana Cheese Cake with Berry Compote and Chantilly Cream

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Choice 2 Entrees, 2 Mains, 1 Vegetarian, 2 Desserts - Lunch \$32 Dinner \$38pp

Choice 3 Entrees, 3 Mains, 1 Vegetarian, 3 Desserts - Lunch \$37 Dinner \$42pp

Surcharge Applies for under 30 people