



LUNCH BUFFET

Menu designed for a minimum of 15 guests.

STARTERS

Soup of the Season
A Selection of House made Salads
Seasonal Crudités and Dip

ENTREES

(Choice of Two of the following Entrees)

Pan Roasted Chicken with Roasted Garlic Mashed Potatoes
Baked Penne Pasta with Arugula and Roasted Garlic Cream Sauce
Pesto Crusted Tilapia with Truffle Rice Pilaf
Pan Seared Salmon with Wok Vegetable, Ginger Beurre Blanc
Carved Strip Loin of Beef with Sweet Potato Wedges

Chef's Choice Market Vegetables

DESSERT

Chef's Choice of Dessert Selections

\$38 per person

Additional entrees available at \$10 per person

Coffee and Tea Service included

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from Jan 30, 2011 until Jan 30, 2012.