



## Dinner Packages

### Minimum of 100 People

#### Basic Dinner Buffet

Hors D'oeuvres:  
Domestic Cheeses  
Vegetable Crudités

Oven Roasted Chicken  
Baked Lasagna  
Garlic Bread  
Salad Bar  
Vegetables and Yukon Gold Potatoes  
Chocolate Cake

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#### Deluxe Dinner Buffet

Hors D'oeuvres:  
Domestic Cheese Display  
Vegetables with Dip  
Egg Roll with Plum Sauce  
Meat Balls Marinara  
Hummus with Grilled Pita Wedges

Chef Carved Prime Rib  
Champagne Chicken  
Cherry Pecan Pork Loin  
Vegetables  
Wild Rice Blend  
Yukon Gold Potatoes  
Salad Bar  
Specialty Salads  
Fruit and Relish Trays  
French Bread & Butter  
Assorted Desserts

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#### Champagne Grand Buffet

##### Champagne Toast

Hors D'oeuvres:  
Teriyaki Beef Tips with Peanut Sauce  
Artichoke Parmesan Puffs and Gourmet Pizzas  
Imported Cheese Display with Warm Brie  
Fresh Fruit Display with Amaretto Dip  
Poached Norwegian Salmon Display with  
Cucumber, Dill, Egg and Onion  
Hummus and Tahini with Grilled Pita Wedges  
Sushi Display

**Chef Carved:** Tenderloin of Beef with Stone  
Ground Mustard, Morel Cream, and  
Horseradish  
Shrimp Scampi over Wild Rice Pilaf  
Champagne Chicken  
Fresh Steamed Asparagus - seasonal  
Yukon Gold Potatoes  
Deluxe Salad Bar  
2 Specialty Salads  
French Bread & Butter  
Deluxe Pastry Table with Mini Pastries  
Chocolate Fountain  
Gourmet Coffee Station  
Ice Carving