

BUFFET DINNER MENU

SOUPS & SALADS

PLEASE SELECT THREE

*CAESAR SALAD

Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & croutons

BLEU CHEESE ICEBERG SALAD

Tomatoes, crumbled bleu cheese, crumbled bacon, croutons & bleu cheese dressing.

PACIFIC RIM SALAD

Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.

EVERYBODY HAS A "HOUSE SALAD" SALAD

Romaine, red onions, bacon, tomatoes & croutons. Tossed in buttermilk ranch dressing.

CRAB PASTA SALAD

CLAM CHOWDER

LOBSTER BISQUE

ENTRÉES

PLEASE SELECT 2 ENTRÉES PLUS 1 VEGETARIAN OPTION.

MACADAMIA CRUSTED SEA BASS

Roasted wild California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa.

GF WILD ALASKAN HALIBUT

Served with a citrus beurre blanc, drizzled with truffle oil & garnished with orange segments & chives.

GF SIMPLY GRILLED SALMON

Grilled seasonal wild salmon served with a citrus buerre blanc sauce.

GF SALMON PROVENCAL

Pan seared then oven roasted wild seasonal salmon topped with sun-dried tomato pesto cream.

PETRALE SOLE ALA ROMA

Filled with bay shrimp, Italian herbs, cream cheese, arugula & shallots. Panko breaded, pan seared & finished in the oven. Served in a pool of demi beurre blanc sauce.

GF CIOPPINO

Clams, mussels, prawns, halibut & sea bass braised in a white wine, tomato, basil stew.

PENNE ALA MONTE CARLO

Lobster meat, halibut, seabass & prawns sautéed with shallots, brandy & a creamy lobster bisque sauce. Garnished with chopped chives & truffle oil.

BLACKENED CHICKEN PENNE

Served with a white wine, garlic, Parmesan cheese cream sauce. Garnished with chives & more Parmesan.

CHICKEN MARSALA

Mary's free range, boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce.

CHICKEN PICATTA

Pan seared, boneless and skinless Mary's free range chicken breast with artichoke hearts, capers and lemon butter.

CHICKEN SALTIMBOCCA

Thin slices of Mary's free range chicken breast rubbed with house made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

GF MOLASSES GLAZED MEATLOAF

House cured ground beef wrapped in applewood smoked bacon & topped with molasses glaze.

GF *PRIME STEAKHOUSE SIRLOIN

A grilled prime top sirloin sliced & served with green peppercorn sauce.

*POINT REYES TENDERLOIN MEDALLIONS

Grilled with caramelized onions & topped with a Point Reyes Bleu Cheese sauce.

VEGAN STUFFED PEPPERS

With grilled vegetables, pinenuts & herbs

VEGAN HEIRLOOM TOMATO NAPOLEON**

A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

v 4 CHEESE RAVIOLI

Filled with Ricotta, Parmesan, Romano & Asiago cheeses & served with our house made marinara.

VEGAN PASTA ORTOLANO**

Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with a penne pasta & house made marinara. Garnished with basil & balsamic glaze.

BUFFET INCLUDES SEASONAL VEGETABLES & HOUSE BAKED BREAD. YOU MAY SELECT 2 ITEMS FROM THE FOLLOWING STARCHES:

BUTTERMILK MASHED POTATOES, ASIAGO AU GRATIN POTATOES, RICE PILAF

\$39 Per Person

ADD ONS

CARVING STATION

ADD \$10 PER PERSON (PLEASE SELECT ONE)

OVEN ROASTED PRIME RIB

DUROC PORK LOIN

DESSERT

ASSORTED DESSERTS - \$6 PER PERSON

MINT BROWNIES

CARROT CAKE

SEASONAL CHEESECAKE

CHOCOLATE DECADENCE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.