



Black Angus Premium Dinner Buffet Selection \$29.99

Salad

Please choose one

Spinach Salad ~ Served with chopped apples, strawberries, purple onion, walnuts and apple cider vinaigrette

Classic Caesar Salad ~ Romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons

Field Greens ~ Baby greens with cherry tomatoes, crumbled bleu cheese, and toasted almonds

Entrée

Please choose one beef, and one chicken or seafood

Prime Rib ~ 10 oz slow roasted and served medium rare to medium with au jus

Honey Peppercorn Roast Pork Loin ~ Seared and roasted with a glaze of honey, red wine vinegar and peppercorns

Sauteed Breast of Chicken ~ With a rich sauce of mushrooms and a touch of balsamic vinegar

Chicken Saltimbocca ~ Boneless breast of chicken topped with prosciutto, spinach and provolone, finished in the oven

Salmon Filet ~ Fresh salmon, topped with spinach, garlic and herb cheese, and finished with a white wine and lemon cream sauce

Grouper Provencal ~ Grouper sautéed in white wine, topped with mushrooms and capers

Grecian Flounder ~ Stuffed with a blend of feta cheese, spinach, sundried tomatoes and fresh herbs, topped with lemon, olive oil and oregano sauce

Sides

Please choose three

Steamed Asparagus Green Beans w/ Feta & Roasted Peppers Brown Rice
Balsamic Roasted Vegetable Medley Roasted Cauliflower Garlic Mashed Potatoes
Green Bean Almondine Roasted New Potatoes Wild Rice and Vegetable Pilaf

*Please see your catering consultant for other options or vegetarian suggestions
Options may be limited due to seasonal availability*