

Endless Love Buffet Package

HORS D'OEUVRES

Imported and Domestic Cheese Mirror complimented with Fresh Fruit, Seasonal Vegetables, Crackers, and Dips

Choose Two of the Following:

Beer Battered Chicken Tenders

Smoked Salmon Mousse on Cucumber Rounds

Sun Dried Tomato and Mozzarella Bruchetta

Miniature Spring Rolls

CHAMPAGNE OR SPARKLING CIDER TOAST

Served prior to dinner

SALADS

(Choose one of the following :)

Tossed House Salad

Or

Chef's Pasta Salad

BUFFET ENTREES

Shrimp & Scallops *(Choice of:)*

Newburg – in a Seafood Sherry Cream Sauce

Alfredo – in an Alfredo Sauce

Imperial – with Crabmeat, Peppers and Onions in an Imperial Sauce and Baked

Sliced Sirloin of Beef

Roasted garlic demi glace

Tenderloin of Beef Tips

In a Bordelaise sauce

Grilled Chicken Breast

Chef's sauce selection

(Marsala or Honey Pecan)

Oven Poached Salmon

Champagne dill or lemon caper sauce

Roasted Caribbean Jerk Crust Pork Loin

Sliced and served with a Bourbon demi glace

(Chef Can Prepare Vegetarian Upon Request)

DOUBLE ENTRÉE:

\$45.00 per person

\$65.00 per person with 3 hour open bar

TRIPLE ENTRÉE:

\$50.00 per person

\$70.00 per person with 3 hour open bar

OPEN BAR

(Three Hours Consecutively to Start at the Beginning of the Cocktail Hour)

House and Premium Liquors Domestic and Imported Beers

House Wine Juice and Sodas

All food and beverage items are subject to a 20% service charge and prices may change without notice.

Bartender Set-Up Fee of \$75.00 per 100 People Not Included.