

# Special Event Luncheon Buffets

## Narrow River Buffet

First Course  
Choice of Three

Sliced Seasonal Fruits  
Mixed Greens with Red Zinfandel  
Sliced Tomato and Fresh Mozzarella with Balsamic  
Spicy Cucumber, Tomato, and Red Onion Salad  
Pasta Salad with Tomatoes, Olives, and Feta Cheese  
Red Beet, Apple, and Fennel Salad

Main Course  
Choice of Two Entrees, Starch and Vegetable

Sliced Top Round of Beef with Peppercorn Sauce  
Chicken Mediterranean with Sicilian Marinara over Penne  
Baked Flounder with Herb Crust and Lemon Beurre Blanc  
Roast Pork Loin with Whole Grain Mustard Sauce  
Sole Almandine with Chive Beurre Blanc  
Grilled Salmon with Lemon Grass and Pineapple Relish  
Bow Tie Pasta with Bay Shrimp and Scallops  
Baked Ziti with Sliced Sweet Sausage and Meatballs

Accompaniments  
Choice of Two

Over Roasted Potatoes ~ Au Gratin Potatoes ~ Garlic Mashed Potatoes  
Rice Pilaf ~ Wild Rice ~ Penne Pasta with Marinara or Alfredo Sauce  
Sautéed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetables

Sweet Endings  
Choice of One  
Apple Crisp with Vanilla Ice Cream ~ Seasonal Berry Cobbler ~ New York Style Cheesecake

## Town Beach Buffet

First Course  
Choice of Three

Classic Caesar Salad  
Spinach Salad with Mushrooms and Pancetta Dressing  
Marinated Mushroom Salad  
Marinated Vegetables with Penne Pasta  
Mixed Fresh Fruit Salad  
Tortellini with Sweet Basil and Pesto

Main Course  
Choice of Two Entrees, Starch and Vegetable

Grilled Chicken Teriyaki  
Chicken Florentine with Fresh Spinach and Alfredo Sauce  
House Made Meat or Vegetable Lasagna  
Grilled Salmon with Cucumber Lemon Dill Sauce  
Barbecued Grilled Chicken  
Chicken Fajitas with Onions, Peppers and Warm Flour Tortillas  
Chicken Piccata with a Sauce of Capers, White Wine and Lemon  
Sliced Roast Beef with Mushrooms and Madeira Wine Sauce

\*\*Menu prices are per person and subjected to a taxable 20% service charge and 8% tax. Additional room fee of \$250.00 plus tax