

## DINNER BUFFET MENU

*Minimum of 100 Persons. \$2 Additional Charge for 50-99 Persons. \$3 Additional Charge for 49 & Under*

### Buffet 1

*Select Two Entrees from Below... 20.50 per person*

- Grilled Lemon Herb Chicken Breast
- Grilled Chicken Parmesan \*GF
- Chicken Montreal with Tomato Chutney Cream Sauce
- Grilled Creole Chicken
- Chicken Alouette
- Chicken Piccata with Capers
- Fresh Roasted Turkey Breast *(Minimum 30 guests)*
- Sliced London Broil with Mushroom Sauce
- Carved Marinated Flank Steak with Choice of Sauce \*GF
- Roast Loin of Pork with Apple Cream Sauce
- Cumin & Chili Rubbed Pork Loin with Raspberry Chipotle Sauce \*GF
- Beer Braised Beef Brisket with Onion Jam \*GF
- Barbecue Beef Brisket
- Beef Tenderloin Tips Diane \*GF
- Meat Lasagna
- Vegetable Lasagna
- Penne Pasta with Chicken and Cajun Cream Sauce
- Tilapia with Lemon Beurre Blanc \*GF
- Pasta with Butternut Squash, Edamame & Pesto
- Eggplant Parmesan with Marinara

### Buffet 2

*Select Two Entrees from Below ... 23.95 per person*

- Goat Cheese and Spinach Stuffed Chicken Thighs
- Stuffed Chicken Florentine with Pernod Cream Sauce
- Fontina and Sage Stuffed Chicken Breast with Roasted Red Pepper Sauce
- Chicken Marsala with Mushrooms
- Grilled Chicken Tuscany \*GF
- Prime Rib of Beef with au Jus and Horseradish Sauce *(Minimum 40 guests) (Additional \$4 per person)*
- Carved Beef Tenderloin *(Additional \$6 per person)* with Béarnaise and Horseradish Sauce
- Braised Beef Short Ribs (Merlot Sauce or Polynesian Style) \*GF
- Roasted Rosemary Pork Tenderloin
- Cumin and Chili Rubbed Pork Tenderloin with Raspberry Chipotle Sauce \*GF
- Teriyaki Glazed Salmon with Fresh Pineapple Salsa
- Herb Roasted Salmon with Dill Beurre Blanc \*GF
- Almond and Parmesan Encrusted Orange Roughly
- Creamy Lemon and Garlic Seafood Pasta
- Vegan Chickpea Filets with Mediterranean Tomato Compote

### Select Three Accompaniments

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|---|---|--|
| RSVP Signature Salad                            | Nantucket Vegetable Blend                     | Pasta Marinara                                   |
| Garden Green Salad                              | Fresh Vegetable Medley                        | Pasta Primavera                                  |
| Caesar Salad                                    | Bourbon & Honey Glazed Carrots                | Pasta Annabelle                                  |
| Fall Salad                                      | Broccoli au Gratin                            | Greek Pasta with Feta Cheese                     |
| Sunny Salad                                     | Green Bean Casserole                          | Bow-Tie Pasta with Pesto Cream Sauce             |
| Tropical Spinach Salad                          | Green Beans (Caramelized Onions or Almandine) | Au Gratin Potatoes                               |
| Pasta Salad                                     | Corn Souffle                                  | Mashed Potatoes (Plain, Garlic or Pesto)         |
| Fruit Salad                                     | Summer Squash, Corn, Roasted                  | Roasted Red Potatoes (Rosemary, Garlic or Ranch) |
| Quinoa Salad with Mangoes, Corn and Black Beans | Grape Tomatoes, Basil                         | Rice Pilaf                                       |
|   | Sweet Potato Souffle                          | Brown Rice with Butternut Squash & Craisins      |

*All Dinner Buffets include Dinner Rolls, Whipped Herb Butter, Disposable Plates, Flatware and Dinner Napkins.*