

# **BUFFET DINNER MENU**

(Please Inquire About Minimum Guarantees)

## **Appetizers ~ (Choice of One Served)**

French Onion Soup  
Beer Cheese Soup  
Cream of Broccoli Soup  
Italian Wedding Soup  
Princess Soup

Potato Leek Soup  
Tossed Green Salad  
Caesar Salad  
Salad Georgetown  
Fresh Fruit Compote

## **Salads ~ (Choice of Two)**

Creamy Cole Slaw  
Broccoli & Cauliflower Salad  
Ziti & Pepper Salad  
Marinated Vegetables  
Marinated Cucumber & Tomato  
Sliced Cucumber w/ *Crème Fraiche*

Pasta Salad  
Potato Salad  
Macaroni Salad  
Oriental Rice Salad

## **Accompaniments ~ (Choice of Three)**

Bacon & Cheddar Redskins (Add \$1.00)  
Whipped Potatoes  
Baked Stuffed Potato  
Au Gratin Potatoes  
Cauliflower Au Gratin  
Steamed Broccoli  
Glazed Carrots

Sautéed Zucchini Mixed Squash  
Green Bean Georgetown  
Vegetable Medley  
Snap Peas & Carrots  
Wild Rice Medley  
Rice Pilaf a la Georgetown  
Acorn Squash en Rum Sauce (Add \$1.00)

## **Entrees ~ (Choice of Three)**

Chicken Cordon Bleu  
Roast Pork Loin w/ *Natural Sauce*  
Stuffed Chicken Breast  
Stuffed Breast Natalia  
Chicken Romano  
Baked, Broasted, or BBQ Chicken  
Chicken Portofino  
Chicken Picatta  
Chicken Moutarde  
Chicken Veronique  
Roast Turkey w/ *Dressing*  
Louisiana Style Sirloin Tips  
Seafood Coquille  
Steamship Round of Beef (*Carved*)  
\*Prime Rib of Beef (*Carved*)

Sliced Top Sirloin of Beef  
Beef Bracciola  
Baked Stuffed Shells  
Tortellini w/ *Sun-Dried Tomato-Basil Sauce*  
Penne Rigate Infusion  
Pasta *with Meat Sauce*  
Pasta Marinara  
Pasta Prima Vera  
Tilapia Veronique  
Tilapia Almondine  
Baked Virginia Ham (*Carved*)  
Broiled Boston Scrod  
Broiled Scrod Jardinière  
  
\*Salmon *with Dill Sauce*

**Beverage, Rolls & Butter, Dessert (*Chef's Choice*) are also included.**  
**\$25.95 Per Person** \*Indicates ask Consultant for Market Price Add  
7% Sales Tax & 20% Gratuity to the Above Price. Prices are subject to change without notice.