

Dinner Buffet

(minimum 25 guests)

Soup (Choose One)

Cream of Chester County Mushroom or Cream of Caramelized Onion

Chef's Choice of Vegetable

Choice of: Roasted Red Bliss Potatoes, Buttermilk Mashed Potatoes, Wild Rice Pilaf or Mushroom & Herb Pilaf/Scalloped Potato

Coffee, Hot Tea, Decaffeinated Coffee, Iced Tea

Fresh Baked Rolls and Butter

Salads (Choose Two)

Hartefeld Salad of Baby Greens, Tomatoes, Mushrooms, Red Onion, Apple Balsamic Vinaigrette

Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

Spinach Salad with Chopped Egg, Mushroom, Red Onion, Bacon Vinaigrette

Tomato Salad with Mozzarella Cheese, Red Onion, Herb Vinaigrette

Tri Colored Tortellini with Crisp Vegetables in Balsamic Vinaigrette

Penne Pasta Salad with Artichoke, Plum Tomatoes, Black Olives and Mushrooms

Marinated Mushrooms

Entrees (Choose Two)

Sliced Top Sirloin of Beef with Pinot Noir Sauce

Chicken Breast sautéed with Shiitake, Button, Portobello Mushrooms with Madeira Demi Glace

Grilled Salmon with Whole Grain Mustard Cream Sauce

Boneless Chicken Breast sautéed with Lemon Butter and Capers

Caribbean Spiced Pork Tenderloin with a Mango Salsa

Chicken Forrestire – with Spinach, Tomatoes and Mushrooms in a Madeira Demi Glace

Asian Grilled Flank

Tilapia Florentine with Mornay Sauce

Dessert (Choose One)

Fresh Seasonal Berries with Frangelica Sabayon

Crème Brulee topped with Caramelized Brown Sugar

German Chocolate Cake

Peanut Butter Blast

Strawberry Wave Cheesecake

Lemon Scented Pound Cake with Fresh Cream and Berries

Mountain Berry Tart

Assorted Fruit Pies

Dessert Buffets (choice of three) available for \$5.95 per person

Price per person is \$36.45

Prices listed are subject to change.

Food and Beverage is subject to a 20% Service Charge and a 6% Sales Tax