WATERVIEW BUFFET MENU



(Minimum of 50 Adults)

SALADS

(Selection of Three)

Satur Farm Field Greens

Prosecco Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, Herbed Croutons, Creamy Caesar Dressing

Baby Spinach Salad

Raspberry-Walnut Vinaigrette, Seasonal Berries, Crumbled Goat Cheese, Spicy Pecans

Grilled Farm Stand Salad

Seasonal Vegetables, Basil, EVOO, Aged Balsamic

Farro Salad

With Seasonal Berries & Nuts

Arugula Salad

With Watermelon & Feta

DESSERT

(Select One)

Personalized Occasion Cake

or

Assorted Cakes, Pastries & Cookies

BEVERAGES

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

ENTREES

(Selection of Three)

Sliced Sirloin

Port Wine & Mushroom Demi-Glaze

Fresh Herb Roasted Chicken

Creamy Pan Au Jus

Chicken Française

Boneless Chicken Sautéed in a Lemon, White Wine Butter Sauce

Chicken Fino

Sautéed Boneless Chicken, Mushroom, Plum Tomato, Sherry Wine, Demi-Glaze

Pork Chops

Apple Demi Glaze

Sliced New York Strip Steak

With Cilantro Chimichurri Sauce

Mahi Mahi

Mediterranean Bruschetta

Pan Roasted Atlantic Salmon

Herb-Encrusted with a Lemon Butter Sauce

Penne a la Vodka

Shaved Parmesan

Chefs Selection of Seasonal Vegetables & Potato Rolls & Butter

LUNCH \$53.95 ++ per adult
DINNER \$56.95 ++ per adult

BANQUET ADMINISTRATIVE FEES TERMS