

## 'Tour Pro' Buffet Dinner

## **INCLUDES:**

- o Choice of One (1) Appetizer
- o Choice of Two (2) Salads
- o Choice of Two (2) Entrees
- o Choice of One (1) Side Dish
- Chef's Selection of Seasonal Vegetables
- o Dinner Rolls & Butter
- Coffee Service

## **SALAD CHOICES**

- Briosa Salad Mixed Field Greens w/Almonds, Feta Cheese, Strawberries, Tossed w/Vinaigrette
- Caprese Salad Fresh Tomato, Basil, & Mozzarella Cheese
- Caesar Salad Fresh Romaine Hearts, Shaved Parmesan, & Croutons
- Seasonal Mixed Greens Choice of two (2) Dressings
- Mediterranean Salad Fresh Tomatoes, Olives, Red Onion, Feta Cheese Tossed w/Balsamic Dressing

## **ENTREE CHOICES**

- Baked Salmon w/Tarragon Sherry Cream Sauce
- Chicken Marsala w/Mushroom Wine Reduction
- Grilled Mahi Mahi w/Macadamia Nut Crust
- Chicken w/Champagne Cream Sauce
- Tri-Tip w/Chianti Demi-Glaze or Pink Peppercorn Sauce
- Chicken Piccata w/White Wine, Lemon and Capers
- Stuffed Pork Tenderloin Pork with Pine Nuts, Spinach and Ricotta Cheese
- Boneless Short Ribs w/Plum Sauce

\*\*Vegetarian Options Available

SIDE DISHES

- Oven Roasted Potatoes
- Garlic Parmesan Whipped Potatoes
- Herbed Jasmine Rice
- Rice Pilaf
- Pasta Alfredo or Marinara

\*\*Vegetable Side Included with All Dinners

Please add \$10.00 per person for your choice of the following:

- Scampi 501 Jumbo Prawns Sauteed w/Chardonnay Wine Sauce, Stuffed w/Crabmeat & Breadcrumbs
- Filet Mignon Grilled to Perfection, Topped w/Gorgonzola, Sage, & Chianti Demi-Glace or Porcini Mushroom Sauce

**\$60 per person** plus applicable taxes For plated dinner, please add \$5 per person