

## **Dinner Buffets**

All dinner buffets are served with coffee, iced tea, decaffeinated coffee, dinner breads and butter rosettes.

### **The Olmsted Buffet**

#### Choose Two

Classic Caesar Salad, Kentucky Bibb Salad with Mandarin Oranges and Raspberry Vinaigrette, Mixed Greens Garden Salad, Balsamic Vinaigrette, Spinach Salad with a Warm Bacon Vinaigrette, Marinated Roasted and Chilled Vegetables, Classic Greek Salad with Aegean Vinaigrette, Sliced Red and Yellow Tomato Platter with Young Mozzarella and Basil, Fresh Fruits and Berries Display

#### Choose One Action Station

##### Gourmet Pasta Station

Chef Attendants will prepare for your guests to order...

Spinach Fettuccine, Bow Tie, and Penne Pastas

Parmesan Cream, Pesto, and Rosemary Tomato Sauces

Artichokes, Bell Peppers, Asparagus, Squash, and Zucchini

Shrimp, Andouille Sausage, Blackened Chicken

Fresh Basil, Shopped Garlic, Shallots

Fresh Grated Parmesan

Garlic Focaccia

Or

Carved Teriyaki Glazed Sides of Salmon

Or

##### Scampi Station

Shrimp and Bay Scallops, Andouille, Tomatoes, Shallots, Scallions, Basil, Olive Oil Flambéed with Potato Gnocchi

Or

Peppercorn Encrusted Petite Beef Shoulder Tenderloins, Merlot Sauce, Horseradish Sauce

#### Choose Two Buffet Main Courses

Chicken Breast Piccata, Chicken Breast Frangelico, Chicken Chardonnay

Italian Baked Lasagna, Sliced Flank Steak stuffed with Spinach and Sun Dried Tomatoes,

Sliced Pork Loin with Maple Pecan Sauce, Sliced Pork Loin with Fig and Apricots, Turkey Breast with Cranberry Port Reduction, Tenderloin Tips Marsala, Coconut Shrimp, Baked Cod with Roasted Tomatoes and Olives, Champagne Dill Salmon, Baked Cheese Manicotti, Portobello Raviolis

The chef will pair one vegetable and one starch with your menu choices.

\$31.50 + Action Station Chef Fees