



## Premier Buffet Dinner 2008

Choice of Two Salads, One from Each Category:  
Caesar Salad with Homemade Garlic Croutons or Tossed Garden Salad  
Roasted Vegetable Salad or Vegetable Lo Mein Salad with Sesame Dressing

Fresh Fruit Display

Choose one from each category

### Meat

Thinly Sliced Sirloin in a Mushroom Madeira Wine or Peppercorn Sauce,  
Turkey with Natural Gravy, Roast Pork Tenderloin Provencal,  
Baked Virginia Ham with Pineapple Dijon Mustard Glaze

### Pasta

Pasta: Cavatelli, Fusilli, Gemelli, Penne, Tortellini, Ravioli, or Manicotti  
Sauces: Alfredo, Carbonara, Creamy Pesto, Marinara, Michelangelo, Puttanesca, Vodka,  
Broccoli with Garlic & Oil

### Chicken

Francaise, Giambotta, Marsala, Roma, Sorrentino or Stir-Fry

### Fish

Potato Encrusted Salmon, Stuffed Sole Primavera or Florentine,  
Tilapia Scampi or Puttanesca

### Potato or Rice

Au Gratin, Roasted Rosemary, Garlic Whipped Potatoes or Long Grain Rice Pilaf

### Accompanied by:

Chef's Selection of Seasonal Vegetables  
Oven Fresh Rolls and Butter

### Dessert

Customized Cake with your Choice of Filling or Chef's Choice  
Freshly Brewed Coffee and Tea

\$29.95 per person

Price subject to 7% NJ State Sales Tax And 20% Service Charge