

# Graduation Dinner Buffet

## Cold Items

European Rolls & Butter  
Crudités with Ranch Dip  
Three Green Salad with Raspberry Vinaigrette and  
House Dressing  
Potato Salad with Grainy Mustard Dressing  
Roasted Pepper Fussili Salad

## Hot Entrée Selections

### Selection of Two

Penne Pasta with Tomato Basil Sauce  
Boneless Skin on Breast of Chicken served with  
Creole Butter Sauce  
Chicken Cacciatore – Roast Chicken Pieces with  
Stewed Tomatoes,  
Peppers, Onions and Herbs  
Oriental Chicken Stir Fry – Slivers of Chicken Breast  
Sautéed with Carrots, Bok Choy, Celery and Snow  
Peas in Honey Garlic Sauce  
Medley of Fresh Vegetables  
Rice Pilaf or Roasted Potatoes

## Dessert Table

Platters of Assorted Pastries & Squares for Each  
Guest Table  
Seasonal Fresh Cut Fruit Salad  
Unlimited Soft Drinks Serviced from Bar  
Fresh Brewed Colombian  
Coffee, Decaffeinated Coffee & Tea Station

\*\$59.00 / Per Person

Inclusive of Taxes and Set up Charges.

\*Applies Monday through Fridays only and excludes  
Fridays, November through December. Guaranteed  
number of guests required 1-week prior.

