

# Dinner Buffets

## The Ambassador Buffet

Buffet service for 1 hour - 30 guest minimum

### Choice of 2 Salads:

- Mixed Baby Greens with house dressing and choice of one dressing
- Fresh Fruit Salad
- Marinated Artichoke Salad
- Broccoli and Bacon Salad
- Tomato Cucumber Salad

### Choice of 3 Entrées:

- Gluten Free Rosemary Baked Chicken
- Chicken Parmesan
- BBQ Beef Brisket
- Braised Short Ribs
- Carved Roasted Turkey with Honey Mustard Glaze
- White Fish Proveal
- Traditional Lasagna
- Carved Roast Sirloin
- Pork Picatta
- Eggplant Parmesan
- Vegetable Szechuan
- Tofu Stir Fry (vegan)

### Choice of 2 Pastas:

- Gourmet Macaroni and Cheese
- Fettuccine Alfredo
- Tortellini with Mushroom Sherry Sauce
- Baked Ziti
- Penne with Sun Dried Tomato Pesto (available gluten free)

## Accompaniments

Fresh Green Beans or Fresh Vegetable Medley • Soft Butter Rolls  
Chef's Choice Desserts • Fresh Brewed Beverages

For pricing please contact your sales manager. Prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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## American Bistro

- Poached Pear Salad
- Fruit Salad with Passion Fruit Puree
- Prime Rib of Beef with Horseradish Sauce and Au Jus
- Orange Marinated Halibut with Tomatillo Salsa
- Cheddar Cheese Smashed Red Skin Potatoes
- Green Beans Amandine
- Fresh Baked Rolls
- Old Fashioned Chocolate Cake with Vanilla Ice Cream
- Fresh Brewed Beverages

## St. Louis Style BBQ

- Bourbon BBQ Ribs
- Bourbon BBQ Chicken
- Mixed Greens Salad
- Coleslaw
- Lentil-Tomato Salad
- Corn On The Cob
- Vegetarian Baked Beans
- Watermelon
- Fresh Baked Rolls
- Fruit Cobbler A La Mode
- Fresh Brewed Beverages

## Oktoberfest

- Mixed Greens
- Lemon Caper Schnitzel
- Bratwurst with Bavarian Style Sauerkraut
- Paprika Chicken Thighs
- Potato Pancakes with Sour Cream and Applesauce
- Seasonal Vegetables
- Spaetzle in Butter Sauce
- Fresh Baked Rolls
- Apple Strudel
- German Chocolate Cake
- Fresh Brewed Beverages

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# Dinner Buffet Package

## Prime Minister Reception Package

Buffet service for 1 hour - 30 guest minimum

### Cocktail Reception

*One-Hour Cocktail Reception before Dinner*

Premium Brand Liquors, Beer and Wine / Elaborate Displays of Domestic Cheeses  
Sliced Fresh Fruit / Vegetable Cruudités with Dips and Crackers

### Dinner

#### Choice of 2 Salads:

- Mixed Baby Greens with choice of 2 dressings
- Caesar Salad
- Snow Pea Salad
- Pasta Salad
- Broccoli and Bacon Salad
- Green Bean Salad

#### Choice of 2 Entrées:

- Herb Breast of Hen with Stuffing
- Chicken Marsala
- White Fish Broiled in Wine Sauce
- Poached Salmon with Dill Hollandaise Sauce
- Roast Pork with Jamaican Relish
- Carved Prime Rib with Wild Mushroom Sauce
- Carved Hickory Turkey Breast

#### Choice of one Vegetable Side:

- Green Beans Amandine
- Seasonal Fresh Vegetable Medley
- Steamed Broccoli

#### Choice of one starch side:

- Parmesan Red Skin Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Pasta Primavera
- Penne with Sun-dried Tomato Pesto  
*(gluten free upon request)*

## Accompaniments

Assorted Corner Bakery Rolls with Butter  
Chef's Selections of Pies & Cakes / Fresh Brewed Beverages

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# Accompaniments

Included in all Dinner Entrée Selections

## Accompaniments

Your choice of one of the following Salads served with assorted Bakery Rolls and Butter:

### House Salad

Mixed Baby Greens with Cucumber, Tomato & Black Olives, Cheddar Cheese and Croutons served with choice of dressing

### Caesar Salad

Romaine Lettuce with Croutons and Shredded Parmesan Cheese served with Caesar dressing

### Harvest Salad

Mixed Greens with Oranges, Cranberries, Feta Cheese and Candied Walnuts

### Gorgonzola Salad

Romaine Lettuce tossed with Caramelized Walnuts, sliced Red Grapes and topped with Gorgonzola Crumbles served with Vinaigrette Dressing

### Mediterranean Salad

Mix of Romaine and Arugula, Grape Tomatoes, Black Olives tossed with Yellow and Red Bell Peppers with Vinaigrette Dressing

## Sides

Included in all Dinner Entrée Selections

### Vegetable

*Choice of one:*

- Fresh Seasonal Vegetable Medley
- Parmesan Steamed Broccoli
- Green Beans Amandine
- Roasted Brussel Sprouts

### Starch

*Choice of one:*

- Parmesan Red Skin Potato
- Duchess Potato
- Mashed Potato
- Baked Potato
- Mashed Sweet Potato
- Rice Pilaf
- Roasted Sweet Potato with Cinnamon Butter

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