



RESORT & CONFERENCE CENTER

# *Gold Buffet Dinner*

## *Hors d'oeuvre Reception*

Three-Hour Open Bar with Premium Brand Liquors

## *Choice of Three Passed Hors d'oeuvres*

Mini Crab Cakes with Remoulade  
Scallops-Wrapped In Bacon  
Spanakopita  
Tomato and Basil Crostini with Boursin Cheese  
Coconut Chicken Skewers  
Fire grilled Skewered Shrimp  
Vegetable Spring Rolls

## *Displayed Presentation*

Domestic Cheeses, Garnished with Fresh Fruit and Crudites Presentation with Fresh Vegetables and Dip

## *Champagne Toast*

## *Salad*

Fresh Greens with Creamy Balsamic Dressing

## *Choice of One Beef Entree*

Grilled Filet Medallions with Wild Mushroom Demi Glace  
Roasted Prime Rib with Au Jus

## *Choice of One Chicken Entrée*

Chicken Cordon Blue  
Boursin Stuffed Chicken Breast

## *Choice of One Fish Entrée*

Grilled Salmon with Chive Oil  
Atlantic Cod with a Lemon Butter Sauce

## *Entrees Include*

Fresh Seasonal Vegetables  
Choice of Potato or Rice  
Oven-Fresh Bread & Butter  
Freshly Brewed Coffee and Tea

**Single Entrée \$47.95 per person**

Prices Do Not Include 20% Service Charge or Current Sales Tax – Due to Fluctuating Costs, Prices are Subject to Change.