

# Phoebe's Dinner Buffet



## Salad Selection (Choice of One)

Phoebe's GF Mixed greens tossed with walnuts, grapes, crumbly bleu & house vinaigrette  
Caesar Romaine tossed with house made Caesar dressing & garlic croutons  
Spinach GF Marinated cherry tomatoes, warm bacon vinaigrette & feta cheese

## Fresh Baked Breads Served with flavored butter

## Pasta Dish With Your Choice Of Preparation (Choice of One)

Smoked Tomato Cream Sherry, Rosemary & Asiago Cream  
Classic Alfredo Yellow Squash, Zucchini, Broccoli & Cream  
Sun Dried Tomato & Pesto Cream Green Bell Peppers, Yellow Squash, Basil & Red Onion with Marinara  
Classic Marinara Broccoli, Zucchini, Cherry Tomatoes, Carrot & Red Onion with Oil, Garlic & Herbs  
Yellow Squash & Sage Lasagna Roasted Red Pepper, Spinach & White Wine Butter

## Chicken Dish With Your Choice Of Preparation (Choice of One)

Picatta Lightly floured & sautéed chicken breast with capers, lemon, white wine & butter sauce.  
Marsala Lightly floured & sautéed chicken breast with a mushroom marsala wine sauce.  
Fennel GF Marinated & grilled chicken with artichoke hearts, roasted fennel & grilled lemon.  
Diane GF Grilled chicken with a brandy, mustard & mushroom cream sauce.  
Chasseur GF Grilled chicken breast with mushroom, tomatoes, bacon & shallot demi glace  
Saltimbocca GF Seared chicken with prosciutto, sage, goat cheese & lemon sauce.  
Tuscan GF Grilled chicken breast with artichoke hearts, sun-dried tomatoes, capers with olive oil & rosemary

## Starch Selection GF (Choice of One)

Herb Roasted Red Potatoes Roasted Garlic Mashed Potatoes Boursin Mashed Potatoes  
Cheddar Au Gratin Potatoes Wild Mushroom Polenta Wild Rice Pilaf with Brown Butter & Almonds  
Sweet Potato Casserole with Pecans

## Chef's Choice Seasonal Vegetables GF

## Beverages Soda, iced tea & coffee included. Alcohol extra: Cash bar OR tab based on consumption.

~~~~~ \$30 per person plus eight percent tax & twenty percent gratuity ~~~~~

## Additional Items

### Add: Salmon or Shrimp Skewers (Choice of salmon or shrimp, with your choice of one sauce) Add \$5 per person

Lemon, Herb Butter Sauce GF Ginger, Soy & Honey Glaze Hollandaise GF  
Mango & Jalapeno Salsa GF Teriyaki with Pecan Crust Garlic, Herb Cream Sauce GF

### Add: Carved Meat Tier One GF (Choice of One) Add \$5 per person

Pork loin with a Pancetta, Sage & Apple Chutney Honey Glazed Ham  
Herb Brined Turkey Breast with Herb Mayo Pot Roast

### Add: Carved Meat Tier Two GF (Choice of One) Add \$7 per person

Herb Roasted Top Round Grilled London Broil  
Slow Roasted Prime Rib (Market Price) Beef Tenderloin (Market Price)

### Add: Dessert Display

Assorted cookies, dessert bars & chocolate-dipped strawberries Add \$3 per person  
Chef's choice of fruit tartlets, mini cheesecakes, cookies, dessert bars & chocolate-dipped strawberries Add \$5 per person

Buffets are designed to remain open for up to one hour.

Minimum of 30 guests for Atrium Dining Room \* Minimum of 15 guests for Parlor Dining Room

Minimum food and beverage purchase and deposit required.

Please alert us to any potential allergens prior to the event.