



Dinner Buffet

All Dinner Buffets Include a Four Hour Hall Rental, Linen Tablecloths & Linen Napkins, Fine China, Flatware & Glassware, Set-Up & Clean-Up of Banquet Hall, House Wine, Draft Beer, Soft Drinks, Coffee & Tea for All Your Guests

DINNER BUFFET 1 26.50

POULTRY

- Fresh Roasted Turkey Breast
- Lemon Herb Chicken Breast
- Grilled Creole Chicken
- Grilled Chicken Montreal
 - with Tomato Chutney Cream Sauce
- Chicken Piccata with White Wine Cream Sauce & Capers
- Chicken Hunter Style
 - with Demi Glace, Onions, Mushrooms & Tomatoes

SEAFOOD

- Tilapia with Lemon Beurre Blanc
- Orange Roughy with Lemon Butter Sauce

VEGETARIAN

- Stuffed Eggplant Parmesan
- Baked Vegetable Lasagna

BEEF & PORK

- Beef Tenderloin Tips Diane
- Carved Steamship Round of Beef au Jus
- Sliced London Broil with Mushroom Sauce
- Baked Meat Lasagna
- Roasted Pork Loin with Apple Cream Sauce

SELECT FOUR ACCOMPANIMENTS

SALAD

- RSVP Signature Salad
- Garden Green Salad
- Spinach Salad
- Caesar Salad
- BLT Salad
- Mediterranean Salad
- Fresh Fruit Salad
- Rotini Pasta Salad
- Red Skin Potato Salad
- Black Bean & Rice Salad

VEGETABLE

- Grilled Seasonal Vegetables
- Fresh Vegetable Medley
- Nantucket Vegetable Blend
- Capri Vegetable Medley
- Green Beans Almondine
- Green Beans with Ham & Onions
- Tangy Green Beans with Bacon
- Steamed Broccoli with Lemon Butter
- Sugar Snap Peas with Pimiento
- Honey Glazed Carrots

STARCH

- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Asiago Potato Casserole
- Rosemary Roasted Red Potatoes
- Sweet Potato Soufflé
- Bow-Tie Pasta with Pesto Cream Sauce
- Pasta Marinara with Parmesan
- Linguine Alfredo
- Wild & Brown Rice
- Rice Pilaf

Prices do not include 20% Service Charge & 6.75% Ohio Sales Tax

DINNER BUFFET 2 32.50

POULTRY

- Chicken Breast Florentine
- Chicken St. Jacques with Shrimp & Scallops
- Apple Almond Raisin Stuffed Chicken
- Chicken Marsala with Marsala Wine Sauce & Mushrooms
- Chicken Tuscany with Artichokes, Black Olives & Tomatoes
- Fontina & Sage Stuffed Chicken Breast
 - with Roasted Red Pepper Sauce
- Grilled Turkey Chops with Pinot Noir Sauce

SEAFOOD

- Almond & Parmesan Encrusted Tilapia
- Grilled Salmon with Fresh Pineapple Salsa
- Roasted Salmon with Tomato Chutney Cream Sauce
- Crunchy Pepper & Parmesan Halibut
 - with Tomato Basil Sauce

BEEF & PORK

- Boneless Braised Short Ribs with Merlot Sauce
- Carved Prime Rib of Beef au Jus
- Carved Beef Tenderloin with Béarnaise
- Rosemary Roasted Pork Tenderloin