



# 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 Flank Steak with Chimichurri & Horseradish Sauce  
 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 Tuscany  
 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

### 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 with au Jus  
 Carved Beef Tenderloin with Béarnaise  
 Rosemary Roasted Pork Tenderloin