



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, Bottled Beer, Soft Drinks, Coffee & Tea for All Your Guests

DINNER BUFFET 1 **26.50**

Select Two Entrees Below

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 (Additional \$6 per person)
- Carved Flank Steak with Chimichurri & Horseradish Sauce
- Sliced London Broil with Mushroom Sauce
- Baked Meat Lasagna
- Roasted Pork Loin with Apple Cream Sauce

ACCOMPANIMENTS *Select 4 Accompaniments Below*

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**

Select Two Entrees Below

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

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 (Additional \$6 per person)
 - with Béarnaise & Horseradish Sauce
- Rosemary Roasted Pork Tenderloin

Seated Dinner

The following are served with a salad, starch, vegetable, assorted rolls & butter rosettes, coffee, decaffeinated coffee, hot tea, iced tea and dessert

BEEF

- Boneless Braised Short Rib of Beef
with Merlot Reduction Sauce 31.50
- ½ lb. Filet Mignon with Tarragon Demi Glace 40.00
- ½ lb. Boursin Crusted Filet Mignon with Demi Glace 40.50
- 12 oz. NY Strip Steak au Poivre 35.00
- Medallions of Beef Bordelaise 37.95
- Roast Prime Rib of Beef with Demi Glace 36.50
- Teriyaki & Bourbon Glazed Flank Steak 31.50
- Grilled Beef & Vegetable Kabobs 32.95
- Beef Tenderloin Tips Diane 30.50
- Polynesian Pepper Steak 26.50

POULTRY

- Grilled Turkey Chops with Pinot Noir Sauce 30.50
- Chicken Saltimbocca 30.50
- Chicken Portabella w/Pesto Cream Sauce 30.50
- Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce 30.50
- Apple Almond Raisin Stuffed Chicken 30.50
- Chicken Florentine with Pernod Sauce 30.50
- Chicken St. Jacques with Scallops & Shrimp 30.50
- Pecan Crusted Chicken with Dijonnaise 29.50
- Balsamic Glazed Chicken with Grapes 29.50
- Chicken Tuscany 29.50
- Chicken Supreme 28.50
- Chicken Piccata with Capers 28.50
- Chicken Teriyaki with Pineapple 28.50
- Chicken Tescata with Mozzarella 28.50
- Chicken Marsala with Mushrooms 28.50
- Grilled Chicken Montreal
with Tomato Chutney Cream Sauce 28.50
- Grilled Chicken
with Tomato Mediterranean Compote 28.50

LAMB

- Grilled Lamb Chops with Tarragon Choron Sauce 43.50
- Rack of Lamb with Mint Demi Glace 41.50

PORK

- Sun-Dried Tomato Pork Tenderloin 28.50
- Rosemary Roasted Pork Tenderloin 28.50
- Roasted Pork Loin with Apple Cream Sauce 27.50
- Cumin & Chili Rubbed Pork Loin
with Raspberry Chipotle Sauce 27.50
- Pork Chops with Caramelized Onion Sauce 25.95

SEAFOOD

- All Seafood at Market Price*
 - Crunchy Parmesan & Pepper Halibut
with Tomato Basil Sauce
 - Grilled Seabass with Olive Caper Sauce
 - Swordfish with Black Bean Relish
 - Sauté of Snapper with Crushed Hazelnuts
 - Baked Langostino Linguine Pie
 - BBQ Shrimp Kabob
 - Herb Roasted Salmon with Dill Beurre Blanc
 - Grilled Salmon with Pineapple Salsa
 - Crab & Seafood Stuffed Sole
 - Garlic Horseradish Crusted Orange Roughy
 - Sautéed Tilapia with Lemon Butter Sauce
 - Baked Cod with Sautéed Spinach & Lemon
- ### PASTAS
- Lobster Ravioli with Vodka Tomato Sauce 30.50
 - Bowtie Pasta with Salmon & Pesto Cream Sauce 30.50
 - Pasta Annabelle with Chicken 27.50
 - Pasta with Cajun Cream Sauce & Chicken 27.50
 - Pasta Nouvelle (Chicken & Artichokes) 27.50
 - Vegetarian Greek Pasta 25.50
 - Stuffed Eggplant Parmesan with Marinara 24.95
 - Butternut Squash Ravioli
with Brown Butter, Pine Nuts & Spinach 24.95
 - Balsamic Glazed Vegetable Towers over Linguine 24.95

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