



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 & Hot Tea for All Your Guests

DINNER BUFFET 1 **32.95**

Select Two Entrees Below

POULTRY

- Fresh Roasted Turkey Breast (Minimum 30 guests)
- 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

- Baked Vegetable Lasagna

BEEF & PORK

- Beef Tenderloin Tips Diane
- 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
- Fresh Fruit Salad
- Rotini Pasta Salad
- Red Skin Potato Salad
- Black Bean & Rice Salad

VEGETABLE

- 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
- Grilled Seasonal Vegetables

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

Preset plated salad on a buffet meal \$2.50 per person. Prices do not include 20% Service Charge & 6.75% Ohio Sales Tax. All prices subject to change due to current market pricing.

DINNER BUFFET 2 **38.95**

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 (Minimum 40 guests)
- 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 and hot tea.

BEEF

- Boneless Braised Short Rib of Beef
with Merlot Reduction Sauce 34.65
- ½ lb. Filet Mignon with Tarragon Demi Glace 44.00
- ½ lb. Boursin Crusted Filet Mignon with Demi Glace 44.55
- 12 oz. NY Strip Steak au Poivre 38.50
- Medallions of Beef Bordelaise 41.75
- Roast Prime Rib of Beef with Demi Glace 40.15 (min 40 guests)
- Grilled Beef & Vegetable Kabobs 36.25
- Beef Tenderloin Tips Diane 33.50
- Polynesian Pepper Steak 29.15

POULTRY

- Grilled Turkey Chops with Pinot Noir Sauce 33.55
- Chicken Saltimbocca 33.55
- Chicken Portabella w/Pesto Cream Sauce 33.55
- Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce 33.55
- Apple Almond Raisin Stuffed Chicken 33.55
- Chicken Florentine with Pernod Sauce 33.55
- Chicken St. Jacques with Scallops & Shrimp 33.55
- Balsamic Glazed Chicken with Grapes 32.45
- Chicken Tuscany 32.45
- Chicken Supreme 31.35
- Chicken Piccata with Capers 31.35
- Chicken Teriyaki with Pineapple 31.35
- Chicken Marsala with Mushrooms 31.35
- Grilled Chicken Montreal
with Tomato Chutney Cream Sauce 31.35
- Grilled Chicken
with Tomato Mediterranean Compote 31.35

PORK

- Sun-Dried Tomato Pork Tenderloin 31.35
- Rosemary Roasted Pork Tenderloin 31.35
- Roasted Pork Loin with Apple Cream Sauce 30.25
- Cumin & Chili Rubbed Pork Loin
with Raspberry Chipotle Sauce 30.25
- Pork Chops with Caramelized Onion Sauce 28.55

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
 - BBQ Shrimp Kabob
 - Herb Roasted Salmon with Dill Beurre Blanc
 - Grilled Salmon with Pineapple Salsa
 - Garlic Horseradish Crusted Orange Roughy
 - Sautéed Tilapia with Lemon Butter Sauce
 - Baked Cod with Sautéed Spinach & Lemon
- ### PASTAS
- Lobster Ravioli with Vodka Tomato Sauce 33.55
 - Bowtie Pasta with Salmon & Pesto Cream Sauce 33.55
 - Pasta Annabelle with Chicken 30.25
 - Pasta with Cajun Cream Sauce & Chicken 30.25
 - Pasta Nouvelle (Chicken & Artichokes) 30.25
 - Vegetarian Greek Pasta 28.05
 - Butternut Squash Ravioli
with Brown Butter, Pine Nuts & Spinach 27.45
 - Balsamic Glazed Vegetable Towers over Linguine 27.45

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