

# Buffet Style Reception

## Cocktail Hour

(Please Select One)

### Montage

- Imported & Domestic Cheeses • Fresh Seasonal Fruits • Assorted Meats •
- Crisp Vegetables with Peppercorn Dipping Sauce • Gourmet Crackers •

### Chip & Dip Bar

- Tortilla Chips • Crostini • Soft Pretzels •
- Buffalo Chicken • Spinach & Artichoke • Bruschetta • Beer Cheddar •

### Three Hors d'Oeuvres

- Beef Satay with Teriyaki Glaze • NY Strip Crostini with Maître d' Butter •
- Thai Chicken Satay & Peanut Sauce • Braised Pork & Apple Cinnamon Wonton Crisps •
- Smoked Salmon & Dill Cream Cheese Tartlets • Cajun Shrimp Skewer with Chipotle Mayo •
- Mini Crab Cake with Tartar Remoulade • Florentine Stuffed Mushroom • Cheesy Tomato Soup •
- Roasted Garlic Tomato Bruschetta Baguette • Wild Mushroom Velouté •



## Buffet Service

### Salad

(Please Select One)

*Served with Warm Artisan Rolls and our Signature Cinnamon Butter*

#### **The McKinley Salad**

Mesclun Greens with Crumbly Blue Cheese, Candied Walnuts, and Raisins Served with Homemade Balsamic Vinaigrette

#### **Garden Salad**

Spring and Romaine Mix with Shredded Carrots, Crisp Cucumber, and Tomatoes Served with our own Citrus Garlic Vinaigrette

#### **Spinach Salad**

Fresh Baby Spinach, Sliced Strawberries, and Toasted Almonds Served with our own Poppy Seed Dressing

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## Classic Entrée Selections

*(Please Select One)*

### **Marinated Grilled Chicken**

Marinated and Pan Seared, Served with Lemon Beurre Blanc

### **Parmesan Breaded Chicken**

Parmigiano Reggiano Cheese with Slow Roasted Roma Tomatoes

### **Chicken Piccata**

Tender Chicken Sautéed in a Lemon Butter Sauce with Capers

### **Chicken Marsala**

Tender Chicken Cutlets and Fresh Mushrooms Sautéed in a Rich Marsala Wine Sauce

### **Mediterranean Stuffed Chicken** (Add \$2.00 Per Person)

Sautéed Spinach and Three Cheese Blend, Served with a Roasted Garlic Cream Sauce

### **Maple Soy Salmon**

Grilled Fresh Salmon Marinated in Pure Maple Syrup, Soy Sauce, and Secret Spices

### **Tilapia Filet**

Broiled with Lemon and Herbs

### **Blackened Swordfish**

Fresh Atlantic Swordfish Dredged in Cajun Seasonings and Blackened, Served with Spicy Pineapple Salsa

### **Chilean Sea Bass** - (Add \$7.00 Per Person)

Lightly Seasoned and Pan Seared with a Flamed Brandy Cream Sauce

### **Potato Encrusted Black Cod** - (Add \$7.00 Per Person)

Served with a Champagne Shallot Cream Sauce

### **Penne Ala Vodka**

Penne Pasta with our Signature Vodka Sauce and Shredded Parmesan Cheese

### **Tortellini Pomodoro**

Sweet Tomato Sauce

### **Farfalle**

With Spinach Ricotta Cream Sauce



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## Carving Entrée Selections

*(Please Select One)*

### **Santa Fe Flank Steak**

Marinated in our Signature Southwestern Marinade

### **Top Round of Beef**

Seasoned and Roasted to Perfection

### **Prime Rib of Beef** (Add \$5.00 Per Person)

Served Medium Rare

### **Beef Tenderloin** (Add \$7.00 Per Person)

Lightly Seasoned and Pan Seared

### **Roast Turkey Breast**

Garnished with Fried Mushrooms, Served with Lemon Capers and Herb Aioli

### **Honey Baked Ham**

Garnished with Grilled Pineapple Rings, Served with a Creole Honey Mustard Sauce

### **Tuscan Porchetta**

Boneless Pork Roast Stuffed with Rosemary and Roasted Garlic

Beef Selections Served with Bourbon Chipotle BBQ and Creamy Horseradish Sauce  
All Selections Garnished with Roasted Garlic, Button Mushrooms, and Jalapeños



## Accompaniments

*(Choice of One Vegetable and One Starch to be served with each entrée)*

### **Vegetable Accompaniments**

- Steamed Yellow Squash & Fresh Dill •
  - Glazed Baby Carrots •
  - Grilled Seasonal Vegetables •
  - Green Beans Amantine •
- Parmesan Green Beans with Crispy Fried Mushrooms •

### **Starch Accompaniments**

- Parsley Red Steamed Potatoes •
- Red Skinned Smashed Potatoes •
- Roasted Garlic Whipped Potatoes •
  - Citrus Infused Jasmine Rice •

(2018) - \$32.25 Per Guest

(2019) - \$34.25 Per Guest

All Pricing is Subject to 20% Service Charge and 8% Tax