

Grande Buffet Dinner

Price includes 5-hour room rental, tax and gratuity, complete service, assorted rolls, and unlimited coffee, tea, iced tea, lemonade, and soda bar

4% convenience fee applied to all credit card payments

Jirst Course: all meals are served with a spring garden salad with house-made balsamic vinaigrette

Additional Course: choice of one

Soup garden vegetable, tomato, or wedding soup **Fresh Fruit** seasonal

Pasta penne or rotini with alfredo, marinara, meat, or tomato basil cream sauce

Entrees: choice of two

Chicken Marsala with a sweet, mushroom wine sauce Chicken Parmesan with marinara sauce Chicken Romano with lemon cream sauce

Stuffed Breast of Chicken with chicken gravy

Beef Burgundy with mushrooms and peppers in a savory burgundy sauce

Beef Salvatore in balsamic glaze with mushrooms and peppers

Top Round of Beef** with beef gravy, mushroom gravy, or thinly sliced onions in au jus

Scrod English Style with lemon cream sauce Scrod Siciliana with Italian breadcrumbs and lemon butter Stuffed Pork Loin with apple cranberry stuffing and cranberry bordelaise, or with bread stuffing and pork gravy Baked Ham with pineapple glaze

Available at Market Price
Carved Beef Tenderloin** with demi-glace
Carved Prime Rib** with au jus
Maryland Style Crab Cakes with lemon cream sauce

Starches: choice of one

Baked Potato
Parsley Red Potatoes
Mashed Potatoes garlic or regular
Potatoes Au Gratin
Loaded Potatoes Au Gratin
Twice Baked Potatoes

Dessert: choice of one

Black Forest Cake Strawberry Layer Cake White Chocolate Raspberry Cake Hot Vegetables: choice of one

Chateau Blend

broccoli, cauliflower, carrots, squash, and zucchini

Green Bean Almondine

green beans topped with sliced almonds

Baby Carrots

baby carrots lightly seasoned or glaze

Cheesecake with strawberry topping Vanilla Ice Cream