

# BUFFETT ENTREES

All entrees include seasonally inspired vegetables, your choice of starch, fresh yeast rolls, spring mix and freshly brewed coffee and tea. Dessert is optional.

Prices listed are per person and does not include plates or utensils.

## SEAFOOD

### SEARED SALMON FILET

\$14.95

Sterling Atlantic Salmon topped with grilled pineapple salsa. Served with Jasmine Rice.

### SHRIMP CACCIATORE

\$12.95

Jumbo shrimp served in our homemade marina sauce. Accented with mushrooms and green peppers.

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## BEEF

### CAJUN ROAST BEEF

\$10.95

Perfectly roasted beef with sautéed mushrooms and caramelized onions.

### BEEF WELLINGTON

\$12.95

Medallions of tenderloin seared to perfection and topped with a burgundy mushroom sauce, all wrapped in a puff pastry.

### PRIME RIB

\$12.95

Marinated and grilled to medium rare. Served with a spicy horseradish sauce

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## CHICKEN

### GINGER GLAZED CHICKEN

**\$10.95**

Grilled chicken topped with pineapple salsa served with Asian style vegetables and steamed rice.

### GRILLED WILD MUSHROOM CHICKEN

**\$11.95**

Grilled chicken with mushroom herb sauce served with rosemary mashed potato.

### SONOMA CHICKEN

**\$10.95**

Breast of chicken marinated in Chardonnay with served over pasta with basil and sun-dried tomato sauce and pine nuts.

### CITRUS ANCHO CHILE GRILLED CHICKEN BREAST

**\$10.95**

Served with corn salsa and chipotle potatoes.

### SICILIAN CHICKEN BREAST

**\$10.95**

Marinated chicken breast in a sun-dried tomato & oregano vinaigrette and perfectly breaded in a parmesan bread coating.

### MEDITERRANEAN CHICKEN BREAST

**\$12.95**

Artichoke hearts, tomatoes, kalamata olives, capers, feta cheese & roasted peppers served on saffron sauce.

## PORK

### CARAMELIZED PORK MEDALLIONS

**\$11.95**

Sliced pork tenderloin cooked to perfection and caramelized with an apple and fire roasted red bell pepper sauce.

### PAINTED PORK TENDERLOIN

**\$14.95**

Rubbed with Dijon mustard, grilled and sliced with a mushroom bourbon sauce.

### PORK LOIN ROAST

**\$16.95**

Stuffed with apples, almonds and dried cranberries. Served with an apple cider bourbon sauce.

## VEAL

### VEAL PARMIGIANA

**\$12.95**

Thin, tender slices of veal, lightly seasoned and breaded served in a marinara sauce and topped off with fresh mozzarella cheese.

**VEAL SCALOPPINI**

**\$12.95**

Tender medallions of veal sautéed with onions, mushrooms and green peppers in a robust tomato sauce.

## **VEGETARIAN**

**PENNE W/ VODKA SAUCE**

**\$9.95**

Penne paste served in a creamy tomato and cheese sauce with a hint of vodka.

**JUMBO STUFFED SHELLS**

**\$12.95**

Stuffed with a blend of spinach, ricotta and Italian cheeses served in our delicious marinara sauce.

**GNOCCHI**

**\$11.95**

Ricotta cheese and potato dumplings served with Creative Caterings signature tomato sauce.

**VEGETABLE LASAGNA**

**\$12.95**

Grilled vegetables and Italian cheeses baked in a layered pasta with fire roasted tomatoes and Alfredo sauces.