

Weber's Dinner Buffet

Dinner Buffet Selections

(Minimum 50 persons)

All Dinner Buffets Include a Choice of Fresh Tossed Salad or Romaine Salad Vinaigrette, (Upgrade to Caesar or Greek Salad for \$1.00 more), Potato or Pasta Salad, Two Accompaniments, Freshly Baked Rolls and Butter, Choice of Dessert, and Weber's Special Blend Regular and Decaffeinated Coffee, Tea and Iced Tea.

Buffets are available for 25 to 49 persons for an additional \$2.00 per person.

Buffets and stations are designed to be served for one and one half hours.

All food and beverage is subject to 6% tax and 18% gratuity.

Hors d'oeuvres Included

Domestic Cheese Tray with Crackers

Raw Vegetable Tray with Ranch Dip

Choice of Two Entrées \$23.95

Choice of Three Entrées \$26.75

Children's Buffet, Ages 4-10 \$8.75

Entrée Selections

Chicken Maurice Stuffed with Herb Crouton Dressing with Chicken Velouté

Chicken Chasseur with a Sauce of Garlic, Shallots, Tomatoes and White Wine

Tuscan Chicken Sautéed with Andouille Sausage, Mushrooms, Red Onion, Cilantro, and Tomatoes in a White Clam Cream Sauce

Rosemary Dijon Pork Loin

Pot Roast* Slow Roasted Slices of Beef, Simmered in a Red Wine Demi-Glaze

Lemon Crumb Whitefish with Almonds

Oven Broiled Honey Dijon and Pecan Glazed Whitefish

Asiago Encrusted Tilapia Grilled and Topped with Casino Butter

Salmon* Prepared Either Grilled, Caramelized, or Barbequed

Stir Fry: Beef, Chicken, or Vegetarian

Vegetable Lasagna

Cheese Tortellini with a Basil Pesto Cream Sauce

Penne Pasta Marie Served with Garlic, Broccoli, Red Peppers, Fresh Tomatoes and Topped with Parmesan Cheese

Enhancements

"The Specialty of the House" Roast Prime Rib of Beef * add \$5.50 Per Person and \$35 / Chef

Roasted Honeysuckle Ham add \$2.95 Per Person and \$35 / Chef

Roasted Top Round of Beef * add \$3.75 Per Person and \$35 / Chef

*Enhancements are Considered an Entrée Choice.

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

Weber's Banquet Dinner

Dinner Entrées

(Select one entrée)

Dinner Entrées Include a Choice of Tossed House Salad or Romaine Salad ,
Two Accompaniments, Fresh Baked Rolls, Dessert and Weber's Special Blend Regular and
Decaffeinated Coffee, Tea or Iced Tea

Caesar Salad \$1.00

Chef's Daily Soup \$ 2.25

Select One Entrée, an Additional Entrée may be Selected for a Service Fee of \$1.00 per person.

Prime Rib of Beef

House Specialty, 12 ounce Cut of Prime Rib Seasoned, Slowly Roasted and Served with Au jus.
\$29.00

Filet Mignon and Chicken Florentine*

A Choice 8-ounce Cut Filet Mignon, Broiled to Perfection and Tender Roasted Chicken Breast
with Spinach Cream Sauce. \$32.50

Filet Mignon* and Salmon*

A Choice 8-ounce Cut Filet Mignon Broiled to Perfection and Grilled Salmon Fillet Served with a
Sauce of White Wine, Lemon, Dill, Parsley and Capers. \$32.95

Steak* and Chicken Forestière

A 8-ounce Chargrilled Center Cut Sirloin Steak and Tender Roasted Chicken Breast with a
Sauce of Wild Mushrooms, Shallots, Brandy and Cream. \$25.95

Steak* and Salmon*

A 8-ounce Chargrilled Center Cut Sirloin Steak and Grilled Salmon Fillet Basted with our
House-Made Barbeque Sauce. \$26.95

Surf and Turf *

An 8-ounce Cut Filet Mignon and Cold-Water Lobster Tail. \$ Market Price

Weber's Special London Broil*

8-ounces Marinated London Broil, Broiled and Served Thinly Sliced. \$20.95

Filet Mignon *

A Choice 8-ounce Cut Filet Mignon, Broiled to Perfection and Served with
a Red Wine Demi-Glace. \$29.95

New York Strip Steak *

A Grilled 14-ounce New York Strip Steak. \$28.50

Sirloin Steak*

A Grilled 8-ounce Sirloin Steak. \$20.00

All food and beverage is subject to 6% tax and 18% gratuity.

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

Weber's Banquet Dinner

Crab Cakes

Two 4 Ounce Crab Cakes Broiled, Served with Corn Salsa and Mustard Aioli. \$24.95

Asiago Encrusted Tilapia

House-Made Breadcrumbs with Asiago and Romano Cheese Grilled to Golden Brown, Topped with Casino Butter. \$20.95

Grilled Salmon Filet *

Chargrilled Salmon Filet. \$23.75

Barbeque Salmon Filet*

Grilled and Basted with our House-Made Sauce. \$23.75

Caramelized Salmon Filet*

Grilled and Caramelized with Cajun Seasoning and Sugar. \$24.25

Canadian Whitefish

Baked with Lemon Crumbs and Almonds \$20.95

Canadian Whitefish

Oven Broiled with Honey Dijon and Pecan Glaze. \$20.95

Roast Turkey

Served with Herb Crouton Dressing and Turkey Gravy. \$20.95

Tuscan Chicken

Sautéed Breast of Chicken with Andouille Sausage, Mushrooms, Red Onion, Cilantro, and Tomatoes in a White Clam Cream Sauce \$21.50

Chicken with Wild Mushroom Risotto

Chicken Breast Stuffed with a Wild Mushroom Risotto and a Madeira Cream Sauce \$21.25

Chicken Maurice

Stuffed with Herb Crouton Dressing with Chicken Velouté \$20.95

Vegetarian Options

Cheese Tortellini

With a Basil Pesto Cream Sauce \$19.95

Roast Vegetable Spanakopita

Spinach, Artichokes, Zucchini, Carrots, Onion, Feta Cheese in Phyllo Over Tomato Basil Sauce. \$19.95

All food and beverage is subject to 6% tax and 18% gratuity.

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.