



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

# Dinner Buffet Menu

## Fresh Salad

**Garden Salad** - Blend of Greens, Onions, Olives, Tomatoes, Cucumbers, Carrots, & homemade Croutons | Garden Ranch & Italian Dressings

**Julius Caesar Salad** - Romaine Greens, homemade Croutons, & shredded Parmesan | homemade Caesar Dressing

**Harvest Salad** - Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts | Sweet Vidalia Onion Dressing

**Spinach Salad** - Fresh Baby Spinach topped with Strawberries, crumbled Feta Cheese, & slivered Almonds | Raspberry or Balsamic Vinaigrette {seasonal}

**Pomaceous Salad** - Mixed Greens, Sliced Pear, Crumbled Gorgonzola, & Toasted Pecans | Shallot Balsamic Vinaigrette

**Grove Salad** - Chopped Kale, Romaine, and Mixed Greens tossed with halved Cherry Tomatoes, Applewood Bacon, Scallion, sliced Grapes toasted Walnuts and Bleu Cheese | Balsamic Vinaigrette

**Beefsteak Caprese** - Buffalo Mozzarella, Beefsteak Tomatoes, Balsamic, & Herb infused Oil

## Side Dishes

### Vegetables

Amandine Green Beans  
Honey Glazed Carrots  
Steamed Garden Vegetables  
Italian Style Green Beans  
Herb Infused Poached Squash  
Grilled & Roasted Vegetables  
Roasted Asparagus  
Toasted Zucchini  
Vermont Cheddar Broccoli

### Starches

Whole-Mashed Potatoes  
Wild Rice Pilaf  
Rosemary Roasted New Potatoes  
Pesto Fusilli  
Loaded Mashed Potatoes  
Mediterranean Couscous  
Roasted Fingerling Potatoes  
Wild Herb Risotto  
Roasted Root Bouquet



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## Main Entrées

**Eggplant Zucchini Gratin** - Layers of Eggplant and Zucchini with Tomato Sauce

**Vegetable Cannelloni** - Grilled & Roasted Vegetables, fresh Italian Formaggio, sautéed garlic, with handmade Béchamel

**Wild Mushroom Stroganoff** - Sautéed in fresh cream & Burgundy wine served on a bed of al dente noodles

**Mushroom Chevre Lasagna** - Layers of mushrooms, Chevre, & tomato sauce

**Chicken Pesto** – Marinated, grilled chicken topped with a Riesling pesto cream and garnished with fresh tomatoes

**Chicken Chablis** - Pan-seared with White Wine, Fresh Cream, Shallots, & Tarragon tossed with Mushrooms

**Grilled Herbed Chicken** - Breast of Chicken smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce.

**Jack Daniels Chicken** - Grilled Chicken Breast topped with torched Peaches & Whiskey Reduction

**Tuscan Chicken** - Marinated Breast of Chicken with Sun-Dried Tomatoes, Basil, & Charred Peppers in Beurre Blanc Sauce.

**Chicken Supremo** - Madera Wine, Sun-Baked Tomatoes & Balsamic Glaze

**Grilled Chicken Bercy** - Shallots, Tarragon, Tomato, & Garlic Herb Wine Reduction

**Unwrapped Chicken Cordon Bleu** – Paneed Chicken Breast topped with Lacey Swiss & Julienned Ham

**Parmesan Crusted Chicken** - Dressed with Lemon Butter & Capers

**Medallions of Pork** - With Cherry Port demi-glace or Orange Maple Conserve

**Roasted Pork Loin** - Brown Sugar Rub accompanied by reduced Apples and Amaretto Glaze.

**Captain Morgan Beef** - Medallions braised with Ancho Chili Captain Morgan

**Beef Burgundy** - Tender Tips slowly braised in Burgundy Wine and Wild Mushrooms

**Peppercorn Sirloin** - Served with a Tri-color Peppercorn Cream Sauce

**Swiss Steak** - Tender, Swiss Steak seasoned with Herbs and served with a Mushroom Gravy

**Beef Stir-Fry** - Marinated Strips of Beef sautéed with Stir-Fried Asian Vegetables in a Sweet Teriyaki Sauce

**Kettle Beef** - Slowly simmered with Root Vegetables, Garlic, and Onions in a savory Demi Sauce

**London Broil** - Marinated, Sliced London Broil finished with a Bordelaise Sauce

**Citrus Salmon** - Dusted with Ginger & Citrus Beurre Blanc

**Fennel Dusted Salmon** - Fresh Filet off the grill with Lemon & Thyme

**Grouper** – Marinated in a garlic, cilantro, lemon sauce and pan seared to perfection topped with a citrus sauce

**Pesca Toscana** – Pan-seared Whitefish in White Wine with Shallots, Basil, & Garlic with Fresh Tomatoes