



# Wedding Dinner Buffets

Minimum Guarantee of 30 Guests

## Panoz Passion

### Displays

International Cheese Board Garnished with Tropical Array of Sliced Fresh Fruit served with French Bread & Carr's Gourmet Crackers

### Salads

Tossed Garden Greens with sliced onion, cucumber, tomato and selection of two dressings  
Fruit Ambrosia

### Entrée

Country Ham  
Roasted Turkey Breast  
Baked Sweet Potatoes with butter and cinnamon  
Garlic Mashed Potatoes  
Baby Carrots with Dill  
Rolls and Butter

Freshly Brewed Seattle's Best Coffee

**\$32.00 per person**

**All prices are subject to the customary 20% taxable service charge and 7% State Sales Tax.**



## Raceway Romance

### Display

Vegetable Crudités with Ranch Dipping Sauce

### Salad

Spinach Salad

Homemade Pasta Salad

### Entrée

Chicken Marsala

London Broil with Mushroom Gravy

Rice Pilaf

AuGratin Potatoes

Fresh Seasonal Vegetable Medley

Rolls and Butter

Freshly Brewed Seattle's Best Coffee

**\$34.00 per person**

**All prices are subject to the customary 20% taxable service charge and  
7% State Sales Tax.**



## Southern Nights

Hors d'oeuvres:

Jim Beam Meatballs  
Barbecue Riblets

Salads

Pasta Salad  
Potato Salad  
Tossed Green Salad with cucumber, sliced onion, tomato and  
selection of two dressings

Entrée

Blackened Catfish  
Southern Fried Chicken

Macaroni and Cheese  
Fried Corn  
Green Beans

Cornbread and Butter

Freshly Brewed Seattle's Best Coffee

**\$36.00 per person**

**All prices are subject to the customary 20% taxable service charge and  
7% State Sales Tax.**



## **Italian Affair**

Hors d'oeuvres:

Italian Antipasto Display  
Bruschetta

Salad and Soup

Traditional Caesar Salad with shaved Parmesan Cheese and Toasted  
Herb Croutons  
Tomato and Mozzarella Salad with Balsamic Vinaigrette  
Minestrone Soup

Entrée

Chicken Parmesan  
Tortellini Alfredo  
Penne a la Vodka  
Roasted Italian Vegetable Medley  
Garlic Bread

Freshly Brewed Seattle's Best Coffee

**\$34.00 per person**

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7% State Sales Tax.**



## Caribbean Dreams

Hors d'oeuvres

Mini Crabcakes

Conch Fritters with key lime cocktail sauce

Salad

Tropical Array of Fresh Sliced Fruit

Mixed Garden Greens with Mandarins, Artichoke Hearts, Cucumbers,  
Plum Tomatoes and Citrus Vinaigrette

Entrée

Slow Roasted Pork Loin with mojo sauce

Jerk Chicken with Fruit Salsa

Saffron Yellow Rice

Black Beans with scallions

Fried Plantains

Roasted Seasonal Vegetables

Cuban Bread and Butter

Freshly Brewed Seattle's Best Coffee

**\$36.00 per person**

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7% State Sales Tax.**



## The Winner's Circle

Hors d'oeuvres:

International Cheese Board with Fresh Fruit Garnish  
Grilled Vegetable Display  
Spanikopita

Salad Bar:

Fresh Garden Greens  
with cucumbers, tomatoes, sliced onions, mushrooms, bacon bits, and two  
selections of dressings

Entrée

Carving Station:

Prime Rib of Beef Au Jus served with horseradish

Stuffed Chicken Breast

Stuffed with spinach, Sundried Tomatoes,  
Mushrooms and Mozzarella Cheese

Seared Almond Crusted Salmon

Scalloped Potatoes

Wild Rice Pilaf

Green Beans Amandine

Baby Carrots with Dill

Rolls and Butter

Freshly Brewed Seattle's Best Coffee

**\$54.00 per person**

**\$75.00 Chef Fee for Carving Station**

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7% State Sales Tax.**