

~ **DINNER BUFFETS** ~

*(Minimum of 50 Guests Required)*

**TASTE OF ITALY DINNER BUFFET**

*From Our Garde Manger Chef*

**Sun Nurtured Green Romaine Lettuce Caesar Salad**

*Light Garlic Dressing, Parmesan Croutons*

**Display of Grilled Marinated Vegetables**

*Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms, Red Onions*

**Antipasto Display of Cured Meats and Cheeses**

*Hard Salami, Pepperoni, Newsom's™ Country Ham, Provolone, Mozzarella*

*From Our Banquet Chef*

**Minestrone Soup**

*Ditalini Pasta, Kidney Bean, Zucchini*

**Bow Tie and Penne Pasta**

*(Tossed with your Choice of...)*

*Bolognese, Three Cheese Alfredo or Plum Tomato*

*Freshly Grated Parmesan Cheese and Cracked Black Pepper*

**Baked Vegetable Lasagna**

**Seared Chicken Carbonara**

*Lemon, Olive Oil, Capers, Cherry Tomatoes and Mozzarella*

*From Our Pastry Chef*

**Rosemary Focaccia and Buttered Sourdough Bread Sticks**

**Assorted Italian Cookies**

**Classic Napoleon, Seasonal Fruit**

**Amaretto Mousse Torte, Toasted Almonds**

*Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Tea*

*Pasta Station Attendant Required (1 per 100 people)*

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**SEELBACH ANNIVERSARY DINNER BUFFET**

*From Our Banquet Chef*  
*a choice of*

**Midwest Harvest Corn Chowder**

*Chardonnay and Country Ham Cream*

*Or*

**Pumpkin and Sausage Bisque**

*Nutmeg, Fennel, Pecans*

*From Our Garde Manger Chef*

**Mesclun Field Greens including Locally Harvested Baby Greens**

*Red Wine Vinegar and Olive Oil Marinated Red Onion, European Cucumbers, Pesto Marinated Cherry Tomatoes, Spiced Pecans and Goat Cheese, Herb Vinaigrette*

**Roasted Portobello Mushroom and Vegetable Salad**

*Balsamic Vinaigrette, Herb Olive Oil*

**Crab Macaroni Salad with Bay Shrimp**

*From Our Banquet Chef*

**Seven Herbs Roasted Chicken Breast**

*Citrus Reduction*

**Pecan Crusted Halibut**

*Sautéed Greens, Chardonnay Burre Blanc, Smashed Red Skin Potatoes with Chives,  
Green Beans with Toasted Almonds*

*A Uniformed Chef to Carve...*

**Horseradish Crusted Roasted Beef Tenderloin**

**Port Wine Reduction, Appropriate Condiments**

*(Uniformed Chef Required)*

*From Our Pastry Chef*

**Our Fresh Bread Selections Served with Glenview Farms Creamery Butter**

**Kentucky's Finest Crème Caramel Bread Pudding with Bourbon Glaze**

**Old Fashioned Carrot Cake**

**Individual Seelbach Pie**

*Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Herbal Tea*

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**FOURTH STREET DINNER BUFFET**

*From Our Garde Manger Chef*

**Tossed Salad Bar to Include**

*Mixed Field Greens and Leaf Spinach*

*Marinated Grape Tomatoes, Sliced Cucumber, Ripe Olives, Golden Croutons*

*Shredded Cheddar Cheese and Crisp Bacon*

**Selection of Two Dressings**

*Ranch, Bleu Cheese, Herb Vinaigrette, Raspberry Vinaigrette*

*Italian, French and Thousand Island*

*From Our Banquet Chef*

**Cream of Broccoli Soup**

*Parmesan Crisp, Sun-Dried Tomato Crustini*

**Grilled Chicken Breast**

*Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes*

**Baked Filet of Atlantic Salmon**

*Steamed Spinach, Light Shallot Sauce*

**Cavatelli Pasta**

*Black Olives, Cannellini Beans and Roasted Plum Tomato Garlic Sauce*

**Herb Roasted New Potatoes**

**Medley of Steamed Seasonal Vegetables**

*From Our Pastry Chef*

**Our Fresh Bread Selections served with Glenview Farms Creamery Butter**

**Chef's Selection of Assorted Desserts**

*Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Selection Herbal Tea*