

DINNER BUFFETS

Dinner Buffets Include Crusty French Rolls with Sweet Butter
Freshly Brewed Coffee, and Townsend Tea Assortment
Two (2) hour Maximum

Townsend

Soup du Jour
Rugby Garden Salad and Two Dressings
Buffalo Mozzarella and Roma Tomatoes
Vegetarian Penne Pasta Pomodoro
Chef's Selection of Potatoes, Rice, and Vegetables
Townsend Freshly Baked Assorted Rolls and Butter
Fresh Sliced Fruits, Townsend Tortes

Choice of Three Entrees

Beef

Braised Prime Beef Short Ribs or
Roast Beef Tenderloin with Wild Mushroom Sauce

Poultry

Sautéed Chicken Breast with Michigan Cherry Sauce or
Grilled Chicken Breast, Morel Mushroom Sauce

Fish

Salmon, Chive Herb Butter Sauce or
Chilean Sea Bass, Tomato Gratin

\$55 per person

A \$75.00 Service Fee for Less than twenty (20) people

*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

DINNER BUFFETS (Continued)

Dinner Buffets Include Crusty French Rolls with Sweet Butter
Freshly Brewed Coffee, and Townsend Tea Assortment

Italian

Minestrone Soup served with Grated Parmigiano-Reggiano,
Platter of Buffalo Mozzarella, Roma Tomatoes and Basil, Classic Caesar Salad,
Chicken Piccata with Lemon Caper Butter Sauce,
Roasted Tenderloin with Marsala Sauce
Penne Bolognese, Baked Whitefish Tomato Herb Butter
Grilled Vegetables with Extra Virgin Olive Oil and Aged Balsamic
Baked Focaccia, Garlic and Rustic Italian Breads
Assorted Mini Cannolis, Italian Rum Torte and Fresh Sliced Seasonal Fruit

\$55 per person

Southwest

Tortilla Soup garnished with Chicken, Guacamole, Cheddar Cheese and Tortilla
Strips
Romaine Salad Greens with Tomato, Black Bean, Corn, Peppers, Cilantro and
Lime Vinaigrette
Marinated Chicken, Beef and Shrimp Fajitas prepared at the buffet with Green,
Red and Yellow Peppers, Onions, Spicy Salsa, Sour Cream and Warm Flour
Tortillas
Spanish Rice
Three Cheese Quesadilla
Traditional Corn Chips, Guacamole and Pico de Gallo
Fresh Sliced Fruits
Caramel Flan

\$50 per person

A \$75.00 Service Fee for Less than twenty (20) people

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