

PLATINUM DINNER BUFFET

Minimum of 25 Guests Required for Dinner Buffet

Salads

(Choose one)

Garden Salad with fresh Vegetables, Upstairs' House dressing
Romaine salad tossed with vine ripe tomatoes, red onions & cucumbers, balsamic vinaigrette
Caesar Salad– crisp Romaine lettuce tossed with Caesar dressing and crouton topped with romano cheese

Entrees

(choice of 2)

Chicken Marsala

sauté chicken breast with sweet & hot peppers in a Marsala wine sauce

Chicken Saltimbocca

chicken breast filled with proscuitto & provolone cheese topped with fresh basil plum tomato wine sauce

Chicken Francaise

chicken breast in a light egg batter sauté golden with a sherry lemon wine sauce

Stuffed Rigatoni

rigatoni stuffed with 3 cheese with a Vodka tomato cream sauce

Pasta & Meatballs

Homemade Meatballs & Red sauce

Upstairs' Clam

baby seashell pasta tossed with Red or White Clam sauce

Boston Scrod

“San Francisco Style” lightly breaded scrod baked golden set on a sherry lemon wine sauce

Tilapia

broiled fresh Tilapia topped with toasted almonds with a chardonnay wine sauce

Pork Loin

Roasted Pork Loin topped with sauté Moonlight Mushrooms in a Dijon cream sauce

Filet

sauté Filet Tips topped with onions & mushrooms in a Napa Valley Cabernet wine sauce

Ribs

single bone tender Baby Back Ribs with our spicy bbq sauce

Accompaniments

(choice of 3)

Steamed Redskin Potatoes with Herb Butter

Mashed Garlic Redskin Potatoes

Steamed Vegetable Medley

Grilled Vegetables

Rice Pastina

Pasta Marinara

Steamed Asparagus

Fresh Green Beans, Toasted Almonds

Buffet Accompanied by Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea

\$20.5

Price Per Person

Enhance Your Dinner Buffet

Additional Entrée 3.5 ea. per person Additional Accompaniment 2.25 per person

Chef Carved Smoked Prime Rib 5.5 per person

Prices Subject to Change • All Prices Per Person & Subject to 20% Service Charge & Applicable State Sales Tax