



BRONZE BUFFET

FIRST COURSE

**SOUP DU JOUR/CLASSIC CAESAR/MIXED GREENS W/
RASPBERRY VINAIGRETTE/CHIBATTA/FOCACCIA/ASSORTED
ROLLS W/BUTTER**

MAIN COURSE

HOST CHOICE OF FOUR / SERVED WITH ROASTED POTATOES AND STEAMED SEASONAL VEGETABLES

PENNE BOLOGNESE

CHICKEN FRANÇAISE

**BAKED SEAFOOD STUFFED
FLOUNDER**

CHICKEN STIR FRY

**FAROE ISLAND SWEET CHILE
SALMON**

SIRLOIN BEEF GOULASH

ROAST PORK LOIN

SAUSAGE AND PEPPERS

**SHRIMP AND SCALLOP
ALFREDO**

**CHICKEN BACI W/ PEPPERS AND
POTATOES**

DESSERT

ASSORTED CAKES/COOKIES/BROWNIES