

*Dinner*  
**Theme Buffets**

A minimum of 50 guests is required. No substitutions.

**Classic Club Buffet**

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and Choice of Dressings

Macaroni Salad

Classic Crispy Cole Slaw

Carved Baron of Beef with Horseradish Cream

Sliced Smoked Ham with Rum Raisin Sauce

Sliced Roast Turkey with Pan Gravy and Stuffing

Oven Roasted New Potatoes

Buttered Peas and Carrots

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$15.95 per person

**Pacific Regional Buffet**

Assorted Dim Sum

Oriental Chicken Salad with Sesame Ginger Dressing

Chicken Satay with Thai-Style Peanut Sauce

Hunan Beef with Broccoli

Hawaiian-Style Huli Huli Chicken

Stir Fried Asian Vegetables

Shrimp Fried Rice

Freshly Baked Rolls with Butter

Coffee & Tea Service

\$15.50 per person

*Dinner*  
**Theme Buffets**

**European Regional Buffet**

French Onion Soup with Gruyere Croutons

Sliced Tomatoes and Fresh Mozzarella Cheese, drizzled with Olive Oil

San Francisco Greek Salad

Coq au Vin:

Classic French Chicken cooked slowly with Onions, Carrots, Mushrooms, & Red Wine

Scaloppini Di Vitello:

Tender Breaded Veal Cutlets Sautéed Golden and Served Over Spicy Tomato Sauce

Potato Croquettes

Selection of Freshly Baked Breads with Butter

Coffee and Tea Service

\$16.75 per person

**South of the Border**

Greens with Tomatoes and Onions Tossed with House Dressing

Beef Taquitos

Chicken Fajitas with Warm Flour Tortillas

Shredded Pork Enchiladas with Salsa Verde

Refried Beans

Mexican Rice

Buttered Corn with Bell Peppers

Coffee & Tea Service

\$13.50 per person

*Dinner*  
Theme Buffets

**The Cowboy Western**

Crisp Cole Slaw

Green Salad with Ranch Dressing

Jalapeño Cheese Poppers

Barbecued Chicken and Steaks

Baked Beans

Sweet Cornbread with Honey Butter

Coffee & Tea Service

\$16.00 per person

Additions:

Tortilla Chips and Salsa

\$1.50 per person

**Endless Summer Beach Party**

Tossed Greens with Veggies and House Dressing

Classic Potato Salad

Sourdough Rolls and Butter

Grilled Burgers and Hot Dogs with all the Trimmings

Steamed Corn on the Cob

Iced Tea and Coffee Service

\$12.95 per person

*Dinner*  
Theme Buffets

**The Wacky Tourist Luau**

Cucumber Kim Chee

Oriental Salad

Teriyaki Beef Sticks

Hawaiian-Style Huli Huli Chicken

Kalua Pork with Cabbage

Stir Fried Vegetables

Steamed White Rice

Coffee & Tea Service

\$14.50 per person

**Additions:**

Creamy New England Clam Chowder

\$2.25 per person

**Jazz Club Dinner Buffet**

Fancy Greens with Toasted Walnuts, Bleu Cheese, and Raspberry Vinaigrette

Chilled Shrimp on Ice with Cocktail Sauce and Lemon

Imported and Domestic Cheese with Fruit and Sliced Baguettes

Carved Prime Rib of Beef

Cheese Tortellini with Creamy Alfredo Sauce

Chef's Vegetables

Roasted New Potatoes

Coffee & Tea Service

Rolls and butter

\$19.95 per person

Add 20% gratuity to above prices—Club Members \$2.00 discount per member