

BOND

Bond Ballroom

Buffet Dinners

Buffet Dinner I:

Salad Selection

Penne alla Vodka or Penne Marinara

Please select two from the following

**Chicken Picatta*

**Sliced Stuffed Roast Pork with Cream Sherry Sauce*

**Sliced Black Angus Sirloin with Bordelaise Sauce*

Accompanied Roasted Red Bliss Potatoes and Seasonal Vegetables

Dessert Selection

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$38.00++ per person

Buffet Dinner II:

Salad Selection

Penne alla Vodka or Penne Marinara

Please select two from the following

**Chicken Artichoke*

**Roasted Sea Bass with a Tomato Buerre Blanc*

**Roasted Salmon Saki Yaki*

**Sliced Roast Tenderloin of Beef with a Roasted Shallot Demi*

**Sliced Roast Lamb*

*Accompanied by Rice Orzo Pilaf, Garlic Mashed Potatoes, Roasted Red Bliss Potatoes
or Potatoes Au Gratin and Seasonal Vegetables*

Dessert Selection

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$45.00++ per person

Salad Selections:

Please Select (1)

Garden House Salad

With Garden Fresh Vegetables and House Made Ranch Dressing

Baby Spinach Salad

With Sliced Strawberries and Raspberry Vinaigrette

Classic Caesar Salad

With Aged Parmesan, seasoned Croutons, and Creamy Caesar dressing

Bibb Lettuce Salad

With Bacon and Honey Lemon Vinaigrette

Mesclun Field Greens Salad

With Goat Cheese, Dried Cranberries, and Balsamic Vinaigrette

Caprese Salad

Romaine Greens, Fresh Mozzarella, Grape Tomatoes, and Pesto Vinaigrette



Dessert Selections:

Please Select (1)

Chocolate Mousse Cake
with Fresh Made Whipped Cream

Tiramisu

Chocolate Marquis with Raspberry Coulis
Decadent flourless chocolate cake

New York Style Cheesecake
with Cherries and Fresh Made Whipped Cream

Strawberries and Cream Cake
Moist Yellow Cake with Fresh Strawberries and Cream Filling covered in Butter Cream Frosting

Caramel Flan
with Fresh Made Whipped Cream

Assorted Chocolate Covered Truffles
Chocolate, Oreo, Peanut Butter, Coconut, Nutella, Lemon,

