

# BUFFET DINNERS

FOR IN HOUSE PARTIES OF 30 to 200

Please select a tier and fill in your choices. All menu options and descriptions can be found on the following pages. Tapas platters are also listed, and can be added a la carte to any tier.

<p><b>TIER 1</b> \$35 per person</p> <p>2 ENTRÉES 2 SIDES</p>	<p>ENTRÉES</p> <p>1 _____ 2 _____</p>	<p>SIDES</p> <p>1 _____ 2 _____</p>
<p><b>TIER 2</b> \$45 per person</p> <p>2 ENTRÉES 2 SIDES 1 SALAD or 1 DESSERT</p>	<p>ENTRÉES</p> <p>1 _____ 2 _____</p> <p>SIDES</p> <p>1 _____ 2 _____</p>	<p>SALAD OR DESSERT</p> <p>1 _____</p>
<p><b>TIER 3</b> \$55 per person</p> <p>3 ENTRÉES 3 SIDES 1 SALAD 2 DESSERTS</p>	<p>ENTRÉES</p> <p>1 _____ 2 _____ 3 _____</p> <p>SIDES</p> <p>1 _____ 2 _____ 3 _____</p>	<p>SALAD</p> <p>1 _____</p> <p>DESSERTS</p> <p>1 _____ 2 _____</p>



# BUFFET DINNERS

## MENU SELECTIONS

### ENTRÉES

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#### BACON WRAPPED MEATLOAF

Zesty BBQ Glaze  
Hickory Smoked Bacon  
Fried Onion Strings  
Scallion Garnish

#### CHICKEN FLORENTINE\*

Roasted Chicken  
Sautéed Spinach  
Parmesan Cream  
Fresh Chopped Herbs

#### PRIME RIB\*

Herb Encrusted  
House Au Jus  
Horseradish Cream

#### ROASTED NY STRIP\*

Roasted Garlic Stuffed  
Herb Au Jus  
Horseradish Cream

#### SALMON FLORENTINE\*

Roasted Canadian  
Atlantic Salmon  
Sautéed Spinach  
Parmesan Cream

#### PAN SEARED CHICKEN\*

Seared Chicken Breast  
Parmesan Cream Sauce  
Fresh Herbs

#### TRUFFLED MAC & CHEESE

House Baked Mac & Cheese  
Goat Cheese Cream Sauce  
Toasted Herbed Bread Crumbs  
Truffle Oil

#### PAN SEARED SALMON\*

Fresh Canadian Atlantic Salmon  
Citrus Herb Encrusted  
House Garlic Aioli

#### CAJUN CHICKEN GNOCCHI

Grilled Chicken  
Potato Gnocchi  
Bell Peppers / Onions  
Cajun Cream Sauce  
Shaved Parmesan  
Fresh Herbs

### SIDES

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White Cheddar Mash

Roasted Vegetable  
Medley

Garlic Sautéed  
Green Beans

Roasted Fingerling  
Potatoes

House Ranch  
Potato Chips



\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

# BUFFET DINNERS

## ADDITIONAL COURSES

### TAPAS

To add a tapas course to your menu, please choose from the tapas course menu. These can be added in any quantity you like and are a la carte pricing.

## SALADS

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### AMERICANA

Mixed Greens  
Shredded Cheese  
Tomato  
Cucumber  
Croutons  
Choice of Italian or Ranch

### CREAMY CAESAR

Chopped Romaine Lettuce  
Creamy Garlic Parmesan Dressing  
Cherry Tomatoes  
Shaved Parmesan  
Toasted Croutons

### SPINACH & STRAWBERRY

Spinach & Arugula  
Strawberries  
Peppered Goat Cheese  
Candied Walnuts  
Shallots  
Pomegranate Vinaigrette

## DESSERTS

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### KEY LIME BITES

Macadamia Coconut Key Lime Pie  
Strawberry Sauce  
Whipped Cream

### FUDGE BROWNIE BITES

Ganache Drizzled  
Raspberry / Blueberry  
Mint Chiffonade

### CHEESECAKE BITES

Assorted Miniature Cheesecakes



# TAPAS COURSE

WOULD YOU LIKE YOUR TAPAS SERVED:  
Please select one.

**1 Order = 10 individual servings, or pieces.**  
**Minimum of 3 orders per choice.**  
**Please specify quantity desired.**

\_\_\_ Family style at the table as a first course to the meal

\_\_\_ Platter style for a cocktail reception or prior to your meal

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|--|---|---|
| <p># <b>CRAB CAKES</b> \$30<br/>Garlic Aioli / Paprika<br/>Fresh Lemon Wedges<br/>Chopped Italian Parsley</p>  | <p># <b>BOURSIN STUFFED MUSHROOMS</b> \$30<br/>Herbed Boursin Cheese<br/>Oven Roasted Mushrooms<br/>Chopped Italian Parsley</p>                                   | <p># <b>PORK WINGS</b> \$35<br/>Honey Sriracha Glazed<br/>Scallions<br/>Sesame Seeds<br/>Hoisin BBQ<br/>Black Bean Vinaigrette</p>          |
| <p># <b>THAI CHICKEN MEATBALLS</b> \$30<br/>Honey Sriracha Glaze<br/>Spicy Black Bean Vinaigrette<br/>Scallions<br/>Hoisin BBQ Sauce<br/>Spicy Black Bean Vinaigrette</p>  | <p># <b>PETITE BEEF WELLINGTONS</b> \$35<br/>Beef Tenderloin<br/>Mushroom Duxelles<br/>Puff Pastry<br/>Dijon Aioli<br/>Scallions</p>                              | <p># <b>BOURSIN BRUSCHETTA</b> \$25<br/>Toasted Garlic Focaccia<br/>Herbed Boursin Cheese<br/>Balsamic Marinated Tomatoes<br/>Scallions</p> |
| <p># <b>SALMON CUCUMBER BITES</b> \$30<br/>Smoked Salmon<br/>Cream Cheese<br/>Horseradish Dill Crème Fraiche<br/>Herbs de Province<br/>English Cucumber Cups</p>   | <p># <b>AMERICAN NACHOS</b> \$35<br/>House Made Ranch Chips<br/>Goat Cheese Sauce<br/>Sun Dried Tomato<br/>Hickory Smoked Bacon<br/>Blue Cheese<br/>Scallions</p> | <p># <b>FUDGE BROWNIE BITES</b> \$25<br/>Ganache Drizzled<br/>Raspberry / Blueberry<br/>Mint Chiffonade</p>                                 |
| <p># <b>SPICY CHICKEN EMPANADAS</b> \$30<br/>Sriracha Aioli<br/>Avocado Ranch</p>  | <p># <b>CRAB RANGOON DIP</b> \$30<br/>Creamy Sweet Chili Sauce<br/>Fresh Crab<br/>Crispy Wonton Chips<br/>Scallions<br/>Topped with Fresh Crab Meat</p>           | <p># <b>CHEESECAKE BITES</b> \$25<br/>Assorted Flavors</p>  |
| <p># <b>GREEK HUMMUS PLATTER</b> \$25<br/>Roasted Garlic Hummus<br/>Feta<br/>Cucumber Slices<br/>Kalamata Olives<br/>Pepperoncini Peppers<br/>Chopped Artichoke Hearts<br/>Pickled Red Onions<br/>Toasted Naan Bread</p> | <p># <b>FRESH FRUIT SKEWERS</b> \$35<br/>Skewered Pineapple<br/>Cantaloupe<br/>Honeydew<br/>Strawberry<br/>Cream Cheese Dip</p>                                   | <p># <b>KEY LIME PIE BITES</b> \$30<br/>Macadamia Coconut Crust<br/>Whipped Cream<br/>Strawberry Sauce</p>                                  |

Please do not hesitate to contact us with any questions during the planning of your event. Email is our preferred method of contact; send us a message at [eventsmanager@americanadsm.com](mailto:eventsmanager@americanadsm.com), or call 515.283.1312

