



## **The Knob Hill Dinner Buffet**

### **Upon Arrival**

#### **Domestic Cheese Display**

*Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses  
Gourmet Crackers, Fresh Fruit Garnish*

### **Farmer's Market Salads**

*(Choice of Two)*

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings  
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons  
Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing  
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini  
Fresh Mozzarella, Grape Tomato, Fresh Basil & Balsamic Vinaigrette  
Orzo, Feta Cheese, Green Olives, Cherry Tomatoes & Oregano Lemon Dressing

### **Entrees**

*(Choice of Two)*

Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions with Madeira Wine  
Tuscan Chicken, Artichokes, Sun Dried Tomato & Fontina Cheese with Roasted Garlic Cream Sauce  
Chicken Florentine, with Spinach & Mozzarella, Lemon Butter White Wine Sauce  
Sycamore Penne Pasta, Oven Roasted Tomatoes, Fresh Basil with Pesto Cream  
Grilled Portabella & Roasted Pepper Lasagna with Smoked Mozzarella, Ricotta & Mascarpone Cheese  
Rigatoni ala Vodka Garnished with English Peas, Pearl Onions & Crispy Prosciutto  
Lemon Butter Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes  
Sesame Crusted Salmon, Water Chestnuts, Bamboo Shoots & Bok Choy with Ginger Soy Glaze

### **Carving Station\***

*(Choice of One)*

Carved Roasted Baron of Beef, Au Jus & Horseradish Cream  
Roast Turkey, Giblet Gravy, Cranberry Sauce  
Brown Sugar Glazed Virginia Ham with Bourbon Apple Compote  
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream - (\$3.95 per Person supplemental)

*\*Chef Attended Action Station, \$75 Chef Fee*

*Accompanied With Chef's Selection of Fresh Vegetables & Roasted Potato*

*Freshly Baked Dinner Rolls & Butter*

### **Desserts\***

Sliced Seasonal Fruit Display  
Chef's Selection of Assorted Desserts  
*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

**\$39.95 per Person**

*\*Occasion Cake Available, Please Inquire*

*All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax*