



DINNER BUFFET

**BALA CYNWYD
DINNER BUFFET 28**

- Garden Salad with Assorted Toppings and a Selection of Dressings
- Grilled Chicken with Wilted Greens and Dijon Mustard
- Broiled Tilapia with Tomato Basil Broth
- Roasted Potatoes
- Vegetable Medley
- Rolls and Butter
- Chef's Choice of Dessert
- Freshly Brewed Iced Tea*
- Freshly Brewed Caffeinated and Decaffeinated Coffees, Assorted Herbal Teas*

**ARDMORE
DINNER BUFFET 33**

- Garden Salad with Assorted Toppings and a Selection of Dressings
- Pan Seared Chicken with Mushroom Madeira Sauce
- Roast Beef served with Au Jus
- Salmon with Lemon Dill Butter Sauce
- Country Style Mashed Potatoes
- Sautéed Seasonal Vegetables
- Rolls and Butter
- Assorted Cakes and Tortes
- Freshly Brewed Iced Tea*
- Freshly Brewed Caffeinated and Decaffeinated Coffees, Assorted Herbal Teas*

**WYNEWOOD
DINNER BUFFET 33**

- Caesar Salad with Parmesan Cheese and Garlic Croutons
- Chicken Francaise with White Wine, Lemon and Caper sauce
- Sliced Sirloin with Red Onion Balsamic Reduction
- Shrimp and Scallops in Chardonnay Leek Cream
- Sautéed Julienne Vegetables
- Roasted Tri-Colored Potatoes
- Rolls and Butter
- Assorted Cakes and Tortes
- Freshly Brewed Iced Tea*
- Freshly Brewed Caffeinated and Decaffeinated Coffees, Assorted Herbal Teas*

**PRESIDENTIAL
DINNER BUFFET 38**

- Spinach Salad with Smoked Bacon, Sliced Onions and Mushrooms with Honey Dijon Vinaigrette
- Jersey Tomato, Mozzarella, and fresh Basil drizzled with Balsamic Vinegar Reduction
- Stuffed Chicken with Spinach, Roasted Peppers and Fontina Cheese
- Horseradish Crusted Prime Rib of Beef
- Panko Crusted Salmon with Tomato Chive Beurre Blanc
- Mini Duchess Potatoes
- Haricots Verts
- Rolls and Butter
- Assorted Mini Pastries
- Freshly Brewed Iced Tea*
- Freshly Brewed Caffeinated and Decaffeinated Coffees, Assorted Herbal Teas*

All prices are subject to 20% service charge and all applicable taxes



PLATED DINNER

{ All Dinners Include Rolls and Butter, Salad, Entrée, Dessert, Freshly Brewed Iced Tea and Freshly Brewed Caffeinated & Decaffeinated Coffees and Assorted Herbal Teas }

SALAD

Traditional Caesar Salad
With Parmesan Cheese and Garlic Croutons

Field Greens Salad
With Julienne Carrots, Cucumber, Sliced Tomatoes and Served with Buttermilk Ranch Dressing

Spinach Salad
With Smoked Bacon, Sliced Onions and Mushrooms with Honey Dijon Vinaigrette

ENTREES { PLEASE SELECT ONE }

Pan Seared Chicken with Mushroom Madeira Sauce	36
Stuffed Chicken Breast with Spinach, Roasted Peppers and Fontina Cheese	36
Pan Seared Chicken with Spinach, Prosciutto and Provolone Cheese	40
Baked Salmon Imperial topped with Crabmeat	39
Tilapia with Chili Lime Butter Sauce	36
Garlic Studded Roast Prime Beef of Rib Au Jus with Horseradish Sauce	40
Pan seared Crab Cakes with fresh Herb Remoulade	42
Grilled Fillet Mignon with Cabernet Demi Glace	49
Strip Steak with Black Peppercorn Cognac Sauce and Frizzled Onions	45

**Vegetarian and Dietary Selections Available*

{ All Entrees Served with Country Style Mashed Potatoes and Fresh Asparagus Spears }

DESSERTS { PLEASE SELECT ONE }

- Double Crusted Apple Pie
- Cheese Cake with Strawberry Sauce
- Chocolate Mousse topped with Fresh Whipped Cream
- Carrot Cake
- Chocolate Cream Cake

All prices are subject to 20% service charge and all applicable taxes