

BUFFET MENU

FIRST COURSE
OUR FAMOUS BONWIT INN
GREEK SALAD
AND BISHOP LOAF BREAD

MAIN COURSE

HOT CHAFFING DISHES

CHICKEN BOSCAIOLA

BONELESS BREAST OF CHICKEN IN FLUFFY EGG BATTER SAUT'EED WITH DICED ASPARAGUS, MUSHROOMS AND SUN DRIED TOMATOES IN A MADEIRA WINE SAUCE

BRAISED BEEF SHORT RIBS

SLOWLY BRAISED BONELESS BEEF SHORT RIBS FINISHED IN A MERLOT WINE REDUCTION

SALMON

SERVED WITH A CREAMY DILL SAUCE

EGGPLANT ROLLATINE

EGG BATTERED SLICES OF EGGPLANT ROLLED WITH FRESH RICOTTA,
MOZZARELLA AND PARMESAN CHEESES BAKED IN A TOMATO BASIL SAUCE

PENNE ALLA VODKA

TUBE SHAPED PASTA SERVED IN A SPICY
TOMATO CREAM SAUCE WITH PEAS

FRIED CALAMARI

DEEP FRIED IN A SEMOLINA CRUST AND SERVED WITH A SPICY TOMATO GARLIC SAUCE

SERVED WITH SEASONAL VEGETABLE AND ROASTED POTATOES

DESSERT

PLEASE CHOOSE ONE
CHOCOLATE CHOCOLATE MOUSSE CAKE
OR
CANOLI CAKE
SERVED WITH COFFEE OR TEA