



**PROVIDENCE  
PERFORMING  
ARTS CENTER**

## Chairman's Dinner Menus

**Dinner Buffet Option #1.....\$49.00 per person**

Passed hors d'oeuvres:

- Crab cakes with a dollop of remoulade
- Puff pastry with caramelized onions and creamy feta cheese with a drizzle of balsamic glaze
- Seared sea scallop on tortilla scoop with a dollop of mango salsa
- Mini lamb chops
- Endive boats with crumbled gorgonzola and dried cranberries

Pasta Station (two 8 ft. banquet tables):

- Shrimp risotto finished with shaved parmesan
- Penne with spinach and roasted red peppers sautéed with roasted garlic and olive oil
- Pumpkin ravioli with grated nutmeg cream sauce

Carving Station (two 8 ft. banquet tables):

- Carved medium rare beef tenderloin with horseradish cream
- Root vegetable gratin
- Caesar salad with shaved parmesan and herbed croutons
- Crispy rolls and sliced peasant breads with plate of sweet butter

Dessert Station (two 8 ft. banquet tables):

- Assorted mini pick-up pastries\*
- Platter of sliced seasonal fruits and berries
- Coffee, decaffeinated coffee, and assorted teas\*

\*Option to have pastries and coffee passed rather than stationary at dessert station

**Dinner Buffet Option #2.....\$47.00 per person**

Passed hors d'oeuvres:

- Grilled garlic shrimp with garlic lemon aioli
- Asparagus with smoked gouda puff
- Teriyaki marinated chicken tenderloin
- Assorted grilled pizza: fig and gorgonzola, fresh mozzarella with sliced tomato and fresh basil
- Popsicle lamb chops with berry compote

Small stationary display:

- Assorted imported and domestic cheeses with gluten free crackers, garnished with seedless grapes

Dinner Buffet:

- Carved beef tenderloin with horseradish cream
- Carved lemon herbed boneless chicken breast
- Grilled salmon filet with mango salsa

- Quartered red bliss potatoes with bowls of chive sour cream and butter
- Green beans
- Wild mixed greens with dried cranberries, champagne vinaigrette on the side
- Basket of crispy rolls with plates of sweet butter

Dessert:

- Assorted mini pick-up pastries
- Platter of sliced seasonal fruits and berries
- Coffee, decaffeinated coffee, and assorted teas