



**PROVIDENCE
PERFORMING
ARTS CENTER**

Dinner Buffet Menus

Dinner Buffet Option #1.....\$29.75 per person

- Marinated beef kabobs with rosemary, mint, and garlic
- Greek chicken kabobs with lemon and fennel seed
- Saffron orzo with vegetable and feta cheese
- Platter of sliced grilled seasonal vegetables
- Wild mixed greens with mandarin orange segments, dried cranberries, and candied pecans drizzled with champagne vinaigrette
- Baskets of sliced peasant breads with plates of sweet butter

Dessert

- Strawberry shortcake or cookies and brownies
- Coffee, decaffeinated coffee, and assorted teas

Dinner Buffet Option #2.....\$37.00 per person

- Carved rib eye roast
- Carved lemon herbed boneless chicken breast
- Grilled salmon filet with mango salsa
- Quartered red bliss potatoes with bowls of chive sour cream and butter
- Grilled asparagus drizzled with lemon butter
- Caesar salad with shaved parmesan and herbed croutons
- 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

Dinner Buffet Option #3.....\$24.75 per person

- Made-to-order pasta station offering penne or cheese filled ravioli with: marinara, heavy cream, olive oil, pesto, chopped tomatoes, artichoke hearts, sliced mushrooms, roasted red peppers, olives, grilled vegetables, spinach, grilled chicken, Italian sausage, diced tri-colored peppers, chopped garlic, grated parmesan cheese, cracked black pepper
- Basket of sliced Italian breads
- Caesar salad with shaved parmesan and herbed croutons

Dessert

- Assorted cookies and brownies
- Sliced seasonal fruits and berries
- Coffee, decaffeinated coffee, and assorted teas