

Merri-Makers at Gibbs Hall

On the Suneagles Golf Course

DINNER BUFFET

Fresh Vegetable Crudités with Dipping Sauce

Cold Salad Selections ~ (Choice of Three)

Fresh Garden Salad served with Balsamic Vinaigrette Dressing

Traditional Caesar Salad served with Parmesan Cheese & Seasoned Bread Crumbs

Gibbs Salad with Dried Cranberries, Bleu Cheese Crumbles, Walnuts & Sliced Granny Smith Apples with a Raspberry Vinaigrette

*Cucumber & Red Onion Salad * Broccoli & Bowtie Pasta Salad*

Grilled Tuscan Vegetables with Olive Oil & Parmesan Shavings drizzled with Balsamic Glaze

Fresh Mozzarella & Sliced Tomato with a Balsamic Glaze

Hot Chafing Dish Selections:

Seafood (Choice of One)

Grilled Swordfish with White Wine, Lemon & Capers

Rosemary Salmon with Lemon Beurre Blanc

Fillet of Tilapia with Seasoned Bread Crumbs & Tomato Caper Vinaigrette

Blackened Mahi Mahi topped with a Homemade Mango-Pineapple Salsa

Classic Spanish Seafood Paella

Chicken (Choice of One)

Asiago Chicken ~ Scallopine of Chicken topped with Grilled Eggplant, Flaked Asiago Cheese in a Light Sherry Sauce

Chicken A La Russe ~ Pan Seared Scallopine of Chicken with a Sauce of Lemon Chardonnay & Fresh Herbs

Merri-Makers Chicken Saltimbocca ~ Breaded Filets of Chicken rolled with Prosciutto di Parma,

Baby Leaf Spinach and Fresh Mozzarella finished with a light Mushroom Madeira Wine Reduction

(Fire Roasted Sweet Red Pepper may be substituted for the Prosciutto di Parma)

Chicken Fresco ~ Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes,

Quartered Artichoke Heart Sauté, finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper

Chicken Francaise ~ Scallopine of Chicken dipped in an Egg Batter and lightly sautéed in a White Wine and Lemon Butter Sauce

Pasta (Choice of One)

Penne Vodka-Coral ~ Miniature Penne Pasta served with Merri-Makers Homestyle Vodka Sauce with Emerald Green Peas,

Plum Tomatoes and Olive Oil – prepared in a Roasted Garlic Broth

Cavatelli & Broccoli ~ Cavatelli Pasta & Broccoli Florets with Sun-Dried Tomatoes and Olive Oil prepared in a Roasted Garlic Broth

Three Cheese Ravioli a Pomodoro Sauce ~ Miniature Ravioli stuffed with Parmesan, Ricotta and Pecorino Romano

served in a White Wine, Garlic & Roma Tomato Sauce

Tortellini Alfredo ~ Tortellini Alfredo ~ Petite Ricotta filled Pasta Twists tossed in a Rich, Creamy Parmesan Sauce

Pasta Primavera ~ Penne Pasta with Sautéed Garden Vegetables served with a White Béchamel Sauce

Carving Station (Choice of One)

Roast Beef, Baked Virginia Ham, Roast Pork Loin, Oven Roasted Turkey Breast, Corned Beef

Accompaniments (Choice of Two)

*Vegetable Du Jour * Haricot Verts with Garlic & Oil*

*Roasted Red Bliss Potatoes * Garlic Mashed Potatoes * Rice Pilaf*

Choice of Dessert:

Chocolate Mousse, Tiramisu, Apple Crisp with Vanilla Ice Cream or Cheesecake

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

\$49.95 Per Person

Plus 7% Sales Tax & 20% Service Fee

*Suneagles at Gibbs Hall * 732.389.4300 or 732.264.3355 * www.suneaglesgolf.com * email: andyb@merrimakers.com*