

# Dinner Buffets

## The Center Buffet

*Arvada Center House Salad with Choice of Dressings*

*Fruit and Cheese Display*

*Shrimp and Pasta Salad*

*Marinated and Grilled Vegetable Salad with Roasted Garlic Vinaigrette*

*Select Two of the Following Entrées:*

*Cedar Plank Salmon,*

*Grilled Halibut with Capers and Sundried Tomato Cream Sauce*

*Roasted Pork Marsala with Juniper Berries*

*Herb Crusted Sliced Tenderloin with*

*A Peppercorn Demi-Glace, or*

*Chicken Roulade with Red Pepper Coulis*

*Baby Vegetables, Blended Rice Pilaf, Mushroom Potatoes*

*Assorted Dinner Rolls, Sweet Creamy Butter*

*Chef's Assorted Dessert Display*

*Coffee, Tea, Decaffeinated Coffee*



## The Classical Buffet

*Arvada Center House Salad with Choice of Dressings*

*Sliced Fresh Fruit Display*

*Orzo Salad with Roasted Peppers and Basil Pesto*

*Entrée Selections:*

*Chicken Tarragon, Beef Stroganoff,*

*Chicken Forestier, Sole Florentine,*

*Roast Top Sirloin of Beef with Bordelaise Sauce,*

*Pistachio Crusted Pork Loin with Sauce Dijonnaise*

*Gourmet Pasta Primavera with Alfredo Sauce*

*Accompanied with:*

*Blended Rice Pilaf and Thyme Roasted New Potatoes*

*Chef's Choice of Vegetable*

*Assorted Dinner rolls, Sweet Creamy Butter*

*Chef's Assorted Dessert Display*

*Coffee, Tea, Decaffeinated Coffee*

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## The Tuscany Buffet

*Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese*  
*Mozzarella and Roma Tomato Platter with Fresh Basil Vinaigrette*  
*Antipasto Salad*  
*Tuscan Chicken with Roasted Tomato Sauce with Fennel*  
*Roasted Pork Marsala with Juniper Berries*  
*Fettuccine Alfredo*  
*Italian Vegetable Medley*  
*Assorted Dinner Rolls, Sweet Creamy Butter*  
*Chef's Assorted Dessert Display*  
*Coffee, Tea, Decaffeinated Coffee*



## The Southwestern Buffet

*Arvada Center House Salad*  
*Ranch and Cumin Vinaigrette Dressing*  
*Fiesta Salad of Corn, Black Bean, Tomato and Peppers*  
*Seven-Layer Bean Dip Platter*  
*Tri-Colored Tortilla Chips*  
*Sliced Sirloin Steak Santa Fe, Pollo al Carbon*  
*Spanish Rice, Squash Medley*  
*Chile Cheese Corn Muffins, Honey Butter*  
*Dessert Display of Assorted Pies*  
*Coffee, Tea, Decaffeinated Coffee*



## The Western Ranch House Buffet

*Arvada Center House Salad with Choice of Dressings*  
*Coleslaw, Potato Salad, Cilantro Herbed Tomatoes*  
*Barbecued Beef Brisket, Fried Chicken*  
*Corn on the Cob, Western Baked Beans*  
*Home-Fried Potatoes*  
*Corn Bread, Buttermilk Biscuits with Honey Butter*  
*Seasonal Fresh Fruit Display*  
*Deep-Dish Apple Pie, Peach Cobbler*  
*Coffee, Tea, Decaffeinated Coffee*



# Dinner Selections

*All dinners are accompanied by Chef's choice of soup or Arvada Center house salad with choice of two dressings, fresh seasonable vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.*

*Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.*

## Beef and Pork

### Beef Wellington

*Tenderloin of Beef and Mushroom Duxelle Wrapped in Puff Pastry with a Cabernet Peppercorn Melange*

### Roast Prime Rib of Beef

*Aged to Perfection, Served with Au Jus and Horseradish*

### Herb Crusted Sliced Tenderloin

*Served with Brandy Demi-Glace Cream Sauce and French Onion Confetti*

### Stuffed Tenderloin

*Stuffed with Spinach, Roasted Red Pepper, Portabello Mushroom with a Gorgonzola Demi-Glace*

### New York Steak

*A Delicious Charbroiled New York-Cut Steak with Roasted Garlic and Bourbon Demi-Glace*

### Grilled Cowboy Ribeye

*Grilled to Perfection, Topped with Merlot Onions. Served with Chipotle Demi-Glace*

### Roast Strip Loin

*Slow-Roasted Sliced Loin of Beef with Traditional Bordelaise Sauce*

### Pistachio Crusted Roast Pork Loin

*Pistachio Crusted Tender Pork Loin with Dijonnaise Cream Sauce*



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## Seafood

### Seared Ahi Tuna

*Delicately Seared Fresh Ahi Tuna with a Tequila Apricot Glaze*

### Grilled Halibut

*Fresh Grilled Halibut with Saffron Chive Cream Sauce*

### Sole Florentine

*Spinach stuffed sole with lemon dill cream sauce*

### Atlantic Salmon Fillet

*Grilled Salmon Served with a Mustard Dill Cream Sauce*

### Talapia Fillet

*Sauteed Fresh Fillet of Talapia Served with Roasted Tomato Caper Sauce*



## Mixed Grill

### Shrimp Scampi and Beef Tenderloin

*Succulent Shrimp Scampi Accompanied by a Tenderloin Medallion of Beef  
With a Bordelaise Sauce*

### Salmon Fillet and Beef Tenderloin

*A Tenderloin Medallion of Beef with a Chanterelle Mushroom Sauce  
Accompanied by an Atlantic Salmon Fillet with Mustard Dill Cream Sauce*

### Chicken Marsala and Beef Tenderloin

*Sautéed Chicken Breast with a Marsala Wine Sauce Accompanied by a  
Tenderloin Medallion of Beef with a Roasted Garlic Demi-Glacé*

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## Poultry

### Chicken Wellington

*Tender Chicken Breast with Mushroom Duxelle Wrapped in Puffed Pastry with a Kendall Jackson Cabernet Sauce and Carmelized Bermuda Onions*

### Tuscan Chicken

*Fresh Boneless Breast of Chicken with Grilled Portabello Mushrooms, Pepperoni, Olives, and Mozzarella with Roasted Tomato Sauce and Fennel*

### Chicken Cordon Bleu

*Lightly Breaded Breast of Chicken with Canadian Bacon and Monterey Jack Cheese, Topped with a Bordelaise Sauce*

### Princess Chicken

*A Lightly Breaded Chicken Breast with a Stuffing of Asparagus, Topped With a White Wine Bechamel Sauce*

### Florentine Chicken

*A Lightly Breaded Chicken Breast Filled with Fresh Mozzarella Cheese and Spinach, Served Over a Basil Cream Sauce*

### Chicken Oscar

*Grilled Chicken Breast Topped with Dungeness Crab Meat, Asparagus and Sauce Béarnaise*

### Chicken Forestier

*Fresh Boneless Breast of Chicken Served with Shiraz Shitake Mushroom Demi-Glace Sauce*

### Chicken Tarragon

*Sauteed Chicken Breast with a Tarragon Cream Sauce*

