

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

Dinner Buffets

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



Dinner Selections

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fresh seasonable vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.*

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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

