

Sarabeth's

@ HOTEL WALES
PRIVATE DINNER BUFFET
FOR 20-65 GUESTS

APPETIZER

Sara's Organic Greens

*orange supreme, blue cheese croutons, grape tomatoes
mustard herb vinaigrette*

ENTREE

Roasted Organic Chicken Breast

coconut curry broth

Sautéed Atlantic Salmon

lemon caper vinaigrette

Grilled Flat Iron Steak

wild mushroom sauce

Broccoli Rabe & Ricotta Stuffed Ravioli

*roasted peppers, asparagus, toasted pine nuts,
olive oil, garlic & fresh herbs*

Rosemary Roasted Red Potatoes

Assorted Mixed Vegetables

garlic and fresh herbs

DESSERT

Chocolate Truffle Cake

*layers of chocolate-orange cake, filled with ganache
covered with a coffee-bittersweet chocolate glaze*

Sarabeth's Cookies

an assortment of Sarabeth's signature cookies, baked fresh daily

\$65 Per Person

Plus Sales 8.875% NY Sales Tax & 20% Gratuity

For beverage options see Beverage & Wine Package Menu