



## LOLA Dinner Buffet Menu

Menu Includes Salad, Two Entrees, Two Sides, Bread Display and Spring Water

### Salad

(Please Select One)

**Field Salad** Mixed Greens with Dried Cranberries, Mandarin Orange Slices, Candied Walnuts, Feta, Rosemary Balsamic Vinaigrette

**Apple Gorgonzola Salad** Romaine with Gorgonzola, Red Onion, Toasted Almonds, Dried Cranberries and Crisp Granny Smith Apple Slices. Sweet Black Pepper Vinaigrette

**Caesar Salad** Romaine Tossed with Homemade Croutons and Dressing, Shaved Parmesan

**Tomatoes Caprese**  
Sliced Vine-Ripened Tomatoes, Fresh Mozzarella and Basil Leaves, Drizzled with Olive Oil, Balsamic Reduction, Fresh Cracked Pepper

**Greek Salad**  
Romaine, Romas, Kalamata Olives, Feta, Capers, Bell Pepper, Cucumber. Oregano Vinaigrette

**Fresh Spinach Salad**  
Baby Spinach, Sliced Mushrooms and Red Onion drizzled with Warm, Sweet Bacon Vinaigrette

### Entrée

(Please Select Two)

#### CHICKEN

**Chicken Picatta**  
Chicken Breast Scaloppine Topped with Diced Tomatoes, Basil and Capers, Light Lemon Butter Sauce

**Chicken Provençal**  
chicken stewed in tomatoes with garlic and olives

**Grilled Chicken LOLA**  
Grilled Chicken Breast with Garlicky Fresh Herb Vinaigrette

**Stuffed Chicken Marsala**  
Chicken Breast Stuffed with Ricotta, Spinach, Pine Nuts and Mushrooms, topped with Marsala Wine Sauce, Jumbo Lump Crab Meat

#### PORK

**Smothered Pork Chops** Boneless Pork Chops with Mushrooms and Onions, Sherry Pan Gravy

**Pork Loin** Marinated in our 12 Spice Rub, Pan Seared and Roasted. Carved on Site and Topped with Citrus Butter



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### BEEF

**Beef Tenderloin** Whole Beef Tenderloin, Carved on-site and Topped with Sautéed Mushrooms and Port Wine Reduction

**Roast of Prime Rib** served with Rolls, Horseradish Cream, Dijon and Au Jus

**Balsamic Braised Short Ribs** Tender, Slow Cooked Short Ribs Topped with Cherry Tomato-Shallot Ragout

**Sirloin in Homestyle Beef Gravy**  
Angus Sirloin Ground In-House, Seared and Smothered in Savory Beef Gravy

**Tenderloin Skewers** Beef Tenderloin Skewered with Seasonal Vegetables and Grilled

### VEAL

**Veal Marsala**  
Pan Sautéed Veal Scaloppine Topped with Marsala Wine Sauce, Mushrooms, Lump Crabmeat

**Veal Saltimboca** Veal Scaloppine Topped with Prosciutto and Mozzarella Slices Light White Wine Sauce

### SEAFOOD

**Citrus Baked Salmon** with Garlic Herb Compound Butter

**Baked Tilapia** with Julienne Poblano Peppers, Roma Tomatoes and White Onion, Savory Lemon Butter Sauce

**Honey Chipotle Shrimp** Grilled and Skewered Jumbo Shrimp

**Mahi Mahi** Baked and Topped with Rock Shrimp, Onion, Savory Lemon Butter Sauce

**Mango Tilapia** Baked Tilapia Filet Topped with Fresh Mango Salsa

### VEGETARIAN

**Lasagna Rolls** Ricotta, Spinach and Pine Nuts, Roasted Sweet Pepper Sauce

**Thyme Grilled Portobello Mushroom** With Diced Grilled Vegetables and Balsamic Reduction

**Pesto Primavera** Bowtie Pasta with Pesto Cream and Petite Diced Grilled Vegetables



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### Side Dishes

(Please Select Two)

#### VEGETABLES

**Sautéed Mixed Vegetables** Seasonal Vegetables Tossed in Light Olive Oil

**Green Beans Almandine** Sautéed Crisp Green Beans, Toasted Almonds, Red Bell Pepper Garnish

**Grilled Cauliflower and Zucchini** Tossed in Dill-Champagne Vinaigrette

**Balsamic Roasted Vegetables** Seasonal Vegetables Oven Roasted and Drizzled with Balsamic Reduction

#### STARCHES

**Fresh Herbed Jasmine Rice** Fresh Basil, Thyme and Scallions, Toasted Pine Nuts and a Touch of Parmesan

**Roasted Garlic Mashed Potatoes**

**Pearl Couscous** with Roasted Tomatoes, Kalamata Olives, Fresh Herbs and Tomato Vinaigrette

**Rosemary Roasted New Potatoes**

**Balsamic Roasted Sweet Potatoes**

**Orzo Pilaf** with Jasmine Rice, Small Diced Garden Vegetables and Toasted Almonds