

Dinner Buffet

Minimum of 50 guests or an additional \$2.00 per person charge will be applied

*Buffets include Dinner Rolls and Whipped Butter,
Beverage Station with Coffee and Iced Tea*

Salad Selections

(Select Three)

- Tossed Green Salad with Fresh Garden Vegetables, served with Ranch and Italian Dressing on the side
- Traditional Tossed Caesar Salad
- Italian Pasta Salad
- Marinated Vegetable Salad
- Sicilian Rigatoni Salad
- Antipasto Salad
- Broccoli, Sunflower Seed Salad
- Marinated Tomato and Cucumber Salad
- Fresh Seasonal Fruit Tray
- Garden Vegetable Tray with Herb Dip

Pasta, Potato or Rice Selections

(Select One)

- Parsley Buttered Baby Red Potatoes
- Pepper Jack & Chive Yukon Gold Wedges
- Blended Wild Rice Pilaf
- White Rice Blend
- Penne Pasta with Fresh Basil Pesto
- Herb Roasted Baby Potatoes
- Au Gratin Potatoes
- Garlic Mashed Potatoes
- Orzo Gratin

Chef's Choice of Steamed Vegetable

Entrée Selections

Please Select Two Entrées \$21.95

- Sliced Beef Sirloin with Bordelaise Sauce
- Braised Beef Tips Bourguignon
- Chicken Tetrazzini or Cacciatore
- Oven Roasted Bone-In Herb Chicken
- Chicken Cordon Bleu
- Braised Swiss Steak Jardinière
- Sliced Roasted Breast of Turkey
- Honey Glazed Sliced Ham
- Baked Manicotti with Zesty Marinara
- Baked Cod with Lemon Zest

All Buffets are designed to run for 90 minutes

Please add 20% service charge and current tax - Gratuity is at your discretion

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Beverage Station with Coffee and Iced Tea

Salad Selections

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- Tossed Green Salad with Fresh Garden Vegetables, served with Ranch and Italian Dressing on the side
- Traditional Tossed Caesar Salad
- Italian Pasta Salad
- Marinated Vegetable Salad
- Sicilian Rigatoni Salad
- Antipasto Salad
- Broccoli, Sunflower Seed Salad
- Marinated Tomato and Cucumber Salad
- Fresh Seasonal Fruit Tray
- Garden Vegetable Tray with Herb Dip

Pasta, Potato or Rice Selections

(Select Two)

- Parsley Buttered Baby Red Potatoes
- Pepper Jack & Chive Yukon Gold Wedges
- Blended Wild Rice Pilaf
- White Rice Blend
- Penne Pasta with Fresh Basil Pesto
- Herb Roasted Baby Potatoes
- Au Gratin Potatoes
- Garlic Mashed Potatoes
- Orzo Gratin

Chef's Choice of Steamed Vegetable

Entrée Selections

Please Select Two Entrées \$23.95

- Marinated Sliced London Broil
- Slow Roasted Beef Brisket Jardinière
- Chicken Baseline with a Velouté Sauce
- Apple Glazed Pork Chops
- Chicken Piccata or Marsala Sauce
- Sliced Beef Sirloin with Bordelaise Sauce
- Baked Chicken Parmesan
- Braised Beef Tips Bourguignon
- Baked Manicotti with Zesty Marinara
- Grilled Chicken Breast with Champagne or Lemon Artichoke Sauce
- Baked Alaskan Salmon with Lemon Dill

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Beverage Station with Coffee and Iced Tea

Salad Selections

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- Tossed Green Salad with Fresh Garden Vegetables, served with Ranch and Italian Dressing on the side
- Traditional Tossed Caesar Salad
- Italian Pasta Salad
- Marinated Vegetable Salad
- Sicilian Rigatoni Salad
- Antipasto Salad
- Broccoli, Sunflower Seed Salad
- Marinated Tomato and Cucumber Salad
- Fresh Seasonal Fruit Tray
- Garden Vegetable Tray with Herb Dip

Pasta, Potato or Rice Selections

(Select Two)

- Parsley Buttered Baby Red Potatoes
- Pepper Jack & Chive Yukon Gold Wedges
- Blended Wild Rice Pilaf
- White Rice Blend
- Penne Pasta with Fresh Basil Pesto
- Herb Roasted Baby Potatoes
- Au Gratin Potatoes
- Garlic Mashed Potatoes
- Orzo Gratin

Chef's Choice of Steamed Vegetable

Entrée Selections

Please Select One Entrée \$25.95

- Fully Loaded Stuffed Breast of Chicken
- Braised Beef Tips Bourguignon
- Mediterranean Chicken Pasta
- Grilled Breast of Chicken with Choice of Marsala, Piccata, Lemon Artichoke, Sun-Dried Tomato & Basil or Mango Cilantro Salsa
- Chicken Cordon Bleu
- Stuffed Chicken Bistro with a Sun-Dried Tomato Cream Sauce
- Rosemary & Garlic Encrusted Pork Loin with an Orange Port Wine Demi
- Sliced Roasted Breast of Turkey
- Marinated London Broil with a Sherry Mushroom Demi
- Lemon Encrusted Tilapia with a Gazpacho Glaze
- Stuffed Chicken Baseline with a Velouté Sauce
- Baked Alaskan Salmon with Lemon Dill Sauce
- Baked Chicken Parmesan

Chef's Carving Station

Please Select One

- Oven Roasted Sirloin of Beef
- Roasted Pork Loin
- Slow Roasted Breast of Turkey
- Prime Rib of Beef
- Honey Glazed Pit Ham

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