

Dinner Buffet Menu

Main Entrees - choice of 2 entrée selections

PORK SELECTIONS

Honey Glazed Spiral Sliced Ham
Pulled Pork and Sauerkraut specially seasoned and served as one dish
Marinated Sliced Pork Loin served with Gravy

Our Own Sausage with sautéed sweet peppers & onions
Pork Tenderloin Diane
Gingered Pork Tenderloin and Asparagus
Sausage Stuffed Pork Tenderloin wrapped in Bacon
Pulled Pork with Barbeque Sauce

POULTRY SELECTIONS

Chicken Dijon Rosemary – Boneless chicken breast with fresh rosemary & Dijon mustard
Baked Stuffed Breast of Chicken
Oven Roasted Seasoned Bone-In Chicken Pieces
Boneless Chicken Breast over Seasoned Rice with a cream sauce
Chicken Monte – *boneless breast with sautéed veggies in a creamy pub sauce (spicy)*
Boneless Barbequed Chicken Breasts
Roasted Turkey Breast served with gravy
Chicken Marsala with mushrooms
Balsamic Marinated Chicken with fresh Bruschetta
Chicken Francaise
Chicken Cordon Bleu served with hollandaise sauce
Boneless Chicken Breast with Parmesan Cream Sauce *(mushrooms optional)*
Southwest Lime Boneless Chicken Breast with fresh mango salsa

BEEF SELECTIONS

Seasoned Top Round of Roast Beef *sliced and served in a rich brown gravy*
Homemade Meatloaf served with brown gravy
Italian Meatballs in marinara sauce
Balsamic Marinated London Broil
Slow Roasted Prime Rib of Beef *[add 2.00 per person]*

SEAFOOD SELECTIONS

Crab Cakes with zesty remoulade sauce (add \$1.25 per person)
Baked Tilapia with a buttery crumb topping

PASTA SELECTIONS

Lasagna made with our own Italian Sausage
Vegetable Lasagna Bake – *our vegetarian version with a creamy Alfredo sauce*
Traditional Baked Ziti with three cheeses
Alfredo Baked Ziti
Baked Ravioli Parmesan
Stuffed Jumbo Shells Parmesan
Penne Pasta with Vodka Sauce

Vegetables & Side Dishes (Choice of 3)

Oven Roasted Red Skin Potatoes
Real Mashed Potatoes
Garlic Mashed Potatoes
Cheesy Potatoes AuGratin
Creamy Scalloped Potatoes
Hot Buttered Corn
Creamy Green Bean Casserole
Seasoned Barrel Sauerkraut
Slightly Sweetened Ginger Carrots
Mexican Corn sautéed with red & green peppers
Fresh Green Beans in Garlic Butter Sauce
Fresh Green Beans with butter & toasted almonds
Baked Macaroni & Cheese
Black Kettle Baked Beans made with our own bacon
Broccoli & Cauliflower Cheese Bake
Roasted Sweet Potatoes
Oven Roasted Fresh Marinated Vegetables
Country Sausage & Herb Bread Stuffing
Garden Blend Long Grain & Wild Rice

Home-style Red Skin Potato Salad
Creamy Cole Slaw
Applesauce with cinnamon
Elbow Macaroni Salad
Pasta Parmesan Salad
Grandma's 5-Bean Salad
Cucumber Salad in Vinaigrette Dressing
Broccoli Raisin Salad
Wild Rice and Corn Salad
Green Bean Salad & Purple Onion (fresh green beans in a balsamic vinaigrette with tomato)

INCLUDES:

Choice of 1 Salad:

- Tossed Garden Salad with fancy lettuces
- Caesar Salad with Romaine lettuce & Parmesan cheese

Fresh Baked Dinner Rolls and Butter

Add an additional entrée selection for \$3.50 per person

Staffed Buffet Service Includes

- Decorated buffet tables with linens and food presentation
- All necessary serving equipment (ie: chafers, serving bowls, serving spoons)
- Upscale disposable ware (white, ivory, or palm dinner plates), silver utensils, napkins
- Buffet service for 2 hours
- 2 staff for set-up, to keep the food replenished, and break down the buffet tables after dinner

Additional staffed services available: [priced per event]

- Extra wait staff to buss guest tables, provide water to tables, cut cake, etc.
- Beverages - Desserts - Hors d'oeuvres

PRICING: 75 adult minimum count

26.95 per person

Children ages 3-10 are ½ price after the 75 adult minimum has been satisfied

- 17% event fee and 6% sales tax applied to invoice total
- Gratuities to staff are not included and are to your discretion

Take-Out “Self” Service

- All food table ready to serve in disposable containers [nothing to return]
- Serving utensils for the food
- Delivery/Drop-off available - charged per distance
- Service is FOOD ONLY. No tables, linens, paper products, etc. included

PRICING: Minimum of 30 people

2 entrees \$19.95 per person [plus 6% sales tax]

Blooming Glen Catering 215-257-2710