

-Dinner Buffet Menu-

Dinner Menu Includes

2 Entrees | 3 Sides Dishes | Tossed or Caesar Salad | Bakery Rolls | Condiments

Choice of 2 Entrees:

Chicken | Turkey

Stuffed Chicken Breast | Herb Bread Stuffing
Oven Roasted Chicken Breast | Light Lime Sauce | Fresh Mango Salsa
Boneless Chicken Breast | Seasoned Rice | Cream Sauce
Chicken Marsala | Mushrooms
Crispy Oven Fried Chicken
Chicken Cordon Bleu | Our Own Smoked Ham | Swiss | Dijon
Chicken Monte | Boneless Chicken Breast | Sautéed Vegetables | Slightly Spicy Creamed Pub Sauce
Chicken Dijon Rosemary | Boneless Chicken Breast | Fresh Rosemary | Dijon Mustard
Boneless Barbecued Chicken Breasts
Roasted Turkey Breast | Homemade Gravy

Pork

Sausage Stuffed Pork Tenderloins Wrapped in Bacon
Honey Glazed Spiral Sliced Ham | Champagne Mustard
Boneless Loin of Pork Stuffed with Herb Bread Stuffing
Homemade Smoked Kielbasa | Sauerkraut
Pork Tenderloin Diane | Savory Dijon Sauce
Pulled Pork Barbeque
Barbeque Pork Ribs
Sausage | Peppers | Onions
Sliced Boneless Pork Loin | Homemade Gravy
Gingered Pork Tenderloin and Asparagus

Beef | Seafood

*Slow Roasted Prime Rib of Beef | Au Jus | Horseradish [\$2.50pp]
Seasoned | Sliced Top Round of Roast Beef | Gravy
Texas Style Beef Brisket
Homemade Italian Meatballs | Marinara Sauce
Balsamic Marinated London Broil | Horseradish Sauce
*Jumbo Lump Crab Cakes | Zesty Remoulade Sauce [\$1.75pp]
*Shrimp Scampi Over Linguine [\$1.00pp]

Pasta

Italian Sausage Lasagna
Baked Ziti | Three Cheeses
Baked Cheese Ravioli Parmesan
Vegetable Pasta Bake | Alfredo Sauce
Stuffed Shells Parmesan
Alfredo Baked Ziti

Choice of 3 Side Dishes

Oven Roasted Red Skin Potatoes
Real Mashed Potatoes | Butter | Milk
Mashed Potatoes | Brie | Basil
Garlic Red Skin Mashed Potatoes
Creamy Scalloped Potatoes
Kettle Baked Beans | Homemade Bacon
Slightly Sweetened Ginger Carrots
Sausage Stuffing with Herbs
Buttered Yellow Corn
Creamy Green Bean Casserole
Fresh Green Beans | Garlic Butter Sauce
Oven Roasted & Marinated Seasoned Vegetables
Garden Blend Long Grain + Wild Rice
Baked Macaroni & Cheese
Broccoli + Cauliflower Cheese Bake
Seasoned Barrel Sauerkraut
Red Skin Potato Salad
Broccoli Raisin Salad
Fresh Tomato | Mozzarella | Basil Salad [in season]
Green Bean Salad | Purple Onion | Balsamic Vinaigrette Dressing
Cucumber Salad | Vinaigrette Dressing
Wild Rice + Corn Salad
Elbow Macaroni Salad
Pasta Parmesan Salad | Cheese Tortellini
Black Bean + Corn Salad
Creamy Cole Slaw

Staffed Service

2 hours of Service Included
Included: Tables + Linens for Buffet,
Disposable Upscale Dinner + Salad Plates,
Upscale Disposable Utensils + Napkins
Staff to Set-Up + Maintain Buffet
Extra Services not Included but Available for
Additional Charge

\$27.95 per person | Minimum of 75 people
Additional staffing/service time may be
required
+ 17% event charge + 6% sales tax
Additional Entrée - \$3.50 per Guest
Additional Side Dish - \$2.50 per Guest

Take-Out Service

All Food Ready to Serve in Disposable Containers
[Nothing to Return]

Serving Utensils for Food
Delivery/Drop-Off Available – Charged per Distance
Set-Up of Buffet is Additional Charge
Service is Food Only
No Tables, Linens, or Paper Products Included

\$20.95 per person | Minimum of 30 people
+ 6% sales tax
Additional Entrée - \$2.95 per Guest
Additional Side Dish - \$1.95 per Guest