

# **-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  
Southwest Boneless Chicken Breast | Light Lime Sauce | Fresh Mango Salsa  
Boneless Chicken Breast | Seasoned Rice | Cream Sauce  
Chicken Marsala | Mushrooms  
Crispy Bone-In Oven Fried Chicken  
Oven Roasted Seasoned Bone In Chicken Pieces  
Chicken Cordon Bleu | Smoked Ham | Swiss | Hollandaise Sauce  
Chicken Monte | Boneless Chicken Breast | Sautéed Vegetables | Slightly Spicy Creamed Pub Sauce  
Chicken Dijon Rosemary | Boneless Chicken Breast | Fresh Rosemary | Dijon Mustard  
Boneless Teriyaki Chicken Pieces  
Roasted Turkey Breast | Homemade Gravy  
Boneless Chicken Breast | Parmesan Cream Sauce | Mushrooms optional  
Balsamic Marinated Chicken Breast | Parmesan Cheese | Fresh Bruschetta

### **Pork**

Sausage Stuffed Pork Tenderloins Wrapped in Bacon  
Honey Glazed Spiral Sliced Ham | Champagne Mustard  
Homemade Smoked Kielbasa | Sauerkraut  
Pork Tenderloin Diane | Savory Lemon Dijon Sauce  
Pulled Pork Barbeque  
Barbeque Pork Ribs  
Homemade Sausage | Peppers | Onions  
Sliced Boneless Pork Loin | Homemade Gravy  
Gingered Pork Tenderloin  
Honey Garlic Pork Tenderloin

### **Beef | Seafood**

\*Slow Roasted Prime Rib of Beef | Au Jus | Horseradish (market price)  
Seasoned | Sliced Top Round of Roast Beef | Gravy  
Texas Style Beef Brisket  
Homemade Italian Meatballs | Marinara Sauce  
Balsamic Marinated London Broil | Horseradish Sauce  
Pepper Encrusted Beef Tenderloin with horseradish sauce (market price)  
\*Jumbo Lump Crab Cakes | Zesty Remoulade Sauce +2.50pp

### **Pasta**

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

## **Choice of 3 Side Dishes**

Oven Roasted Red Skin Potatoes  
Real Mashed Potatoes | Butter | Milk  
Mashed Potatoes | Brie | Basil  
Garlic Red Skin Mashed Potatoes  
Cheesy Scalloped Potatoes  
Kettle Baked Beans | Homemade Bacon  
Slightly Sweetened Ginger Carrots  
Sausage + Bread Stuffing with Herbs  
Buttered Yellow Corn  
Creamy Green Bean Casserole  
Fresh Green Beans | Garlic Butter Sauce  
Fresh Green Beans | Butter | Toasted Almonds  
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  
Caprese Salad | Fresh Tomato | Mozzarella | Basil | Balsamic Vinaigrette  
Green Bean Salad | Purple Onion | Balsamic Vinaigrette Dressing  
Cucumber Salad | Vinaigrette Dressing  
Wild Rice + Corn Salad  
Elbow Macaroni Salad  
Pasta Parmesan Salad | Cheese Tortellini  
Creamy Cole Slaw  
Vinegar Slaw with Bacon

### **Staffed Service**

2 hours of Buffet Service Included  
Included: Tables + Linens for Buffet,  
Disposable Upscale Dinner + Salad Plates,  
Upscale Disposable Utensils + Napkins  
Staff to Set-Up + Maintain Buffet for 2 hrs

\$32.95 per person | Minimum of 75 people  
Additional staffing/service time may be  
required.

+ 17% event charge + 6% sales tax  
Additional Entrée - \$4.50 per Guest  
Additional Side Dish - \$2.95 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

\$25.95 per person | Minimum of 30 people  
+ 6% sales tax  
Additional Entrée - \$4.50 per Guest  
Additional Side Dish - \$2.95 per Guest