

-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
Roasted Brussels Sprouts with balsamic glaze
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

\$34.95 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

\$26.95 per person | Minimum of 30 people
+ 6% sales tax
Additional Entrée - \$4.50 per Guest
Additional Side Dish - \$2.95 per Guest