

Dinner Buffets

(Minimum of 50 People)

\$75.00 Service Charge for Groups under 50

Classic Buffet \$23.00

Your Choice of Three Salad Selections, Two Entrees and One Accompaniment, Chef's Choice of Seasonal Vegetable, Coffee, Tea or Milk

Mixed Green Salad
Relish Tray
Red Skin Dill Potato Salad
Tomato, Onion &
Cucumber Vinaigrette

Sliced Roast Pork Loin
Roast Sirloin of Beef
Baked Ham
Almond Crusted Salmon
Sesame Chicken with Teriyaki Glaze

Whipped Potatoes
Au Gratin Potatoes
Rice Pilaf
Rigatoni with Marinara

Deluxe Buffet \$26.00

Your Choice of Four Salad Selections, Two Entrees and Two Accompaniments, Chef's Choice of Seasonal Vegetable, Coffee, Tea or Milk

Salads
Fresh Fruit Tray
Italian Pasta Salad
Ambrosia Salad
Cheese & Macaroni Salad

Entrees

Roast Turkey
Beef Tenderloin Tips
Country Fried Chicken
Herb Baked Chicken
BBQ Ribs

Chef Carved Prime Rib \$4.00
Chef Carved Tenderloin \$4.00

Accompaniments

Pesto Pasta Primavera
Baby Red Potatoes in Parsley Butter
Twice Baked Potato \$0.50
Sage & Herb Stuffing

Buffet Additions

Ice Carvings

Our Chef's Specialty
Created To Your Specifications
\$250.00 & up per block

Carving Station

(Includes Carver, Silver Dollar Rolls & Condiments)

Serves approximately 50 Persons

Roasted Breast of Turkey \$175.00

Honey Glazed Ham \$175.00

Grand Buffet \$28.00

Your Choice of Five Salad Selections, Three Entrees and Three Accompaniments, Chef's Choice of Seasonal Vegetable, Coffee, Tea or Milk

German Potato Salad
Seafood Pasta Salad
Waldorf Salad
Coleslaw
Marinated Vegetable Salad

Chicken Romano
Bay Shrimp with Alfredo
Penne Pasta
Stuffed Chicken Breast
Portabella Chicken Breast
Chicken Parmigiana

Oven Browned Potatoes
Blended Wild Rice
Baked Potatoes

Please add a 19% gratuity and 5.85% sales tax to all food and beverage.

Prices subject to change