



Gold Buffet Celebration Package

Host Domestic Beer, Wine & Soft Drinks (5 Hour service)

Cheese, Sausage and Gourmet Cracker Tray
Seasonal Fresh Fruit Tray with Dipping Sauce
and
Fresh Vegetable and Spinach Dip
House Champagne or Wine Toast

Classic Buffet \$39.00

Your choice of Three Salad Selections, Two Entrees, One Accompaniments
Seasonal Vegetable

Salads

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

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

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

Entrees

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

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

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

Chef Carved Prime Rib
\$4.00

Chef Carved Tenderloin
\$6.00

Accompaniments

Whipped Potatoes
Au Gratin Potatoes
Rice Pilaf
Rigatoni with Marinara

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

Oven Browned Potatoes
Blended Wild Rice
Baked Potatoes

Cake Service