



# Platinum Buffet Celebration Package

Host House Brands, Domestic Beer, and 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

Deluxe Buffet \$48.00

Your choice of Four Salad Selections, Two Entrees, Two Accompaniments

Seasonal Vegetable  
Coffee, Tea or Milk

## Salads

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