



Buffet Menu

Traditional Dinner Buffet \$18.75

Choice of 2 entrees
Choice of 2 starches
Choice of 1 salad
Chef's choice of vegetable
Fresh Rolls and butter
Dessert

Add a third main course selection for an additional \$1.50 per person.

Entrée Selections

Carved Prime Rib, add \$1.50 per person

6 oz. Grilled Top Sirloin, add \$1.50 per person

Smoked Beef Brisket, add \$1.50 per person

Glazed Baked Salmon, add \$1.50 per person

Carved Roast Beef

Maple Glazed Ham

Stuffed Roasted Pork Loin

Roasted Pork Loin with Apple Glaze

Roasted Turkey Breast with Sage Butter

Beef tips over noodles (Includes 1 Starch)

Oven Baked Chicken

Stuffed Chicken Breast

Grilled Chicken Alfredo (Includes 1 Starch)

Chicken Parmesan

Lemon Basil Thyme Baked Cod

Tortellini carbonara - peas, bacon in cream sauce (Includes 1 Starch)

Shrimp Fettuccini- garlic butter sauce (Includes 1 Starch)

Crispy Fried Butterfly Shrimp

Meatballs and Mashed Potatoes with Gravy (Includes 1 Starch)

Spinach & Tomato Basil Tortellini (Includes 1 Starch)

Salad Selections

House salad with dressing

Strawberry Romaine Salad with poppyseed dressing

Broccoli Raisin Salad

Coleslaw

Vegetable Tray with Dip

Starch Selections

Baked Potato

Parsley Buttered Red Potatoes

Redskin Garlic Smashed Potatoes

Au Gratin or Scalloped Potatoes

Mashed potatoes and Gravy

Roasted Potato Medley

Twiced Baked potato

Roasted Sweet Potatoes

Wild Rice Blend

White Cheddar Macaroni and Cheese

Dessert Selections

Cakes

Carrot cake with Caramel sauce

Apple cake with vanilla sauce

Red Velvet with Cream Cheese

Chocolate cake with chocolate mousse filling

Assorted Cupcakes

Pies

Pumpkin

Chocolate Cream

Cheesecakes

White Chocolate with Raspberry

Chocolate

Pomegranite

New York with toppings

Desserts

Apple Crisp

Bread Pudding

Chef's Surprise

Whitetail will be pleased to create a menu to suit your special needs.
Prices do not include a 18% service charge or State and Local Sales Tax.

Menus and prices subject to change.