

## **2013 BUFFET MENU**

*\$23.99 per person*

*Choice of TWO Entrées and TWO Sides, served with Mixed Green Salad, Assorted Dinner Rolls, Coffee & Ice Water  
Per person pricing includes linens, china, silverware & glassware.  
6% Sales Tax and 20% Service Fee will be added to your total bill.*

### **Entrées**

#### **BEEF**

SLOW ROASTED POT ROAST, au jus  
MARINATED GRILLED FLANK STEAK, roasted garlic demi glace  
STEAK MEDALLIONS, sun dried tomato red wine sauce  
CARVED TOP INSIDE ROUND OF BEEF, red wine sauce  
(min. 50pp)  
\*CARVED PRIME RIB OF BEEF (min. 25pp/+ \$2.75pp)

#### **PORK**

PORK LOIN, cherry bacon relish  
ROAST OF PORK, sherry jus  
BROWN SUGAR GLAZED HAM (Carved tableside or Pre-sliced)

#### **POULTRY**

GRILLED CHICKEN BREAST, rosemary balsamic reduction  
SEARED CHICKEN BREAST, champagne mushroom bechamel  
PARMESAN CRUSTED CHICKEN, pesto cream sauce  
SEARED CHICKEN, roasted garlic brown gravy  
ROASTED TURKEY BREAST, herb veloute

#### **FISH**

CITRUS GLAZED SALMON  
ROASTED SALMON, lemon beurre blanc  
BAKED TILAPIA, herb compound butter

### **Sides**

PARMESAN WHIPPED POTATOES  
BLUE CHEESE MASHED POTATOES  
BAKED POTATO  
BAKED SWEET POTATO  
ROASTED GARLIC MASHED POTATOES  
SWEET POTATO MASHED  
BUTTER & CREAM MASHED POTATOES  
\*GRATIN OF POTATO (add \$.50)  
ROASTED BABY POTATOES  
LONG GRAIN RICE

QUINOA  
COUSCOUS  
SEASONAL VEGETABLE MEDLEY  
ASPARAGUS (Seasonal Availability)  
GREEN BEANS  
ROASTED BRUSSEL SPROUTS  
BROCCOLI  
ROASTED BABY MUSHROOMS, ONIONS & GARLIC  
HONEY BUTTER GLAZED CARROTS  
ROASTED ROOT VEGETABLES

### **Vegetarian**

ROASTED VEGETABLE RAVIOLI  
GRILLED PORTABELLO MUSHROOM & CHEESE TORTELLINI  
CURRY SPICED ROOT VEGETABLE HASH WITH COUSCOUS  
PASTA PRIMAVERA WITH ALFREDO  
(*\$3.50 per person or may be substituted for one entrée.*)

*\*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*