Banquet Buffet Options

2 Entrees: Lunch \$20.95 Dinner \$25.95

3 Entrees: Lunch \$23.95 Dinner \$28.95

Served with Warm Rolls & Butter, Dessert, Fresh Brewed & Decaffeinated Coffee

Salads (Choice of 2)

Fresh Green Garden Salad Caesar Salad

Baby New Potato Salad Tortellini in Balsamic Vinaigrette

River Ridge Pasta Salad Oriental Salad

Thai Noodle Salad Calabrese Pasta Salad

Vegetables (Choice of 2)

California Melody Green Beans Almandine
Butternut Squash Gratin Stir Fried Oriental Vegetables

Baby Carrots, Assorted Green Beans with a Lemon Butter Sauce

Starch (Choice of 2)

Citrus Rice Pilaf Oriental Fried Rice

Garlic Golden Mashed Potatoes Rosemary Garlic Potatoes

Mashed Potatoes with Cream Gravy Fettuccini Alfredo

Not Your Mothers Macaroni & Cheese

Entree Selection

Chicken Picatta: with a Lemon Caper Sauce

Chicken Marsala: with Mushrooms in a Creamy Marsala Wine Sauce

Beef Marsala: with Mushrooms in a Marsala Wine Glaze

Chicken Parmesan: Marinara Sauce, Topped with Mozzarella & Parmesan Cheese

Chicken Or Beef Teriyaki: Glazed with Teriyaki Sauce & Topped with a Pineapple Salsa

Mesquite Barbequed Choice Tri-Tip: Santa Maria Style served with Au-Jus

Beef Madeira: Roasted Choice Sirloin of Beef, served with a Madeira Wine, Thyme & Shallot Sauce

Snapper Vera Cruz: with, Tomatoes, Onions, Green Olives, Capers & Green Chilies

Eggplant Parmesan: with a Marinara Sauce, Topped with Mozzarella & Parmesan Cheese

Chicken Cordon Bleu: Ham, Gruyere Cheese with a Cream & Capers Sauce

Fillet of Salmon: with Cream Dill Sauce

Grilled Mahi Mahi: with a Lemon Butter Sauce

Seasoned Choice Prime Rib Au Jus: with a Cream Horseradish Sauce (add \$4.00 per person)

(18 % Service Charge and State Tax Will Be Added To All Charges) 06/2014