

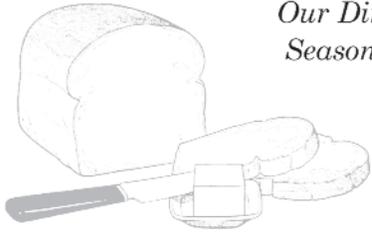
# Dinner Buffet

(Minimum 50 Guests)

Available 4 p.m. to 9 p.m.



Our Dinner Buffet Includes: Fresh Vegetables with Dip, Domestic Cheeses, Seasonal Mixed Greens with Accompaniments, Selected Prepared Salads, Chef Selected Potato and Vegetable, Rolls and Butter, Coffee (Milk & Tea served upon request)



## Entrée Selections

**Herb Roasted Chicken**  
**Roast Sirloin of Beef**  
**Smoked Honey Baked Ham**  
**Honey Pecan Chicken**  
**Chicken Marsala**  
**Baked Cod with Lobster Sauce**

**Roast Pork Loin**  
**Tilapia with Lemon Cream Sauce**  
**Chicken Fromage**  
**Beef Burgundy Tips with Egg Noodles**  
**Lemon Dill Salmon**  
**Grilled Chicken Breast Topped with Havarti Cheese**

**Two Entrées**

**\$24.95**

**Three Entrées**

**\$26.95**

## Theme Buffets

(Minimum 100 Guests)

### **Italian Countryside Buffet**

**Chicken Parmesan Broiled Italian Sausage with Peppers and Onions**  
**Seafood Linguini Vegetable Tray Garlic Bread Baked Mostaccioli**  
**Seasonal Mixed Greens with Accompaniments,**  
**Domestic Cheese Tray Rolls and Butter**  
**Coffee (Milk & Tea served upon request)**

**\$27.95**

### **Hawaiian Buffet**

**Coconut-Crusted Chicken Breast with Almond Cream**  
**Grilled Swordfish with Pineapple Salsa**  
**Whole Roast Pig Smoked Salmon Display**  
**Rice Pilaf Fresh Vegetable Tray Carrots and Peapods**  
**Coleslaw Fresh Fruit Display**  
**Seasonal Mixed Greens with Accompaniments**  
**Domestic Cheese Tray Rolls and Butter**  
**Coffee (Milk & Tea served upon request)**

**\$30.95**

### **All American Buffet**

**Chef Carved Prime Rib of Beef**  
**Barbecue Pork Ribs Fried Chicken**  
**Roasted Red Potato Fresh Vegetable Tray**  
**Potato Salad Macaroni Salad**  
**Green Beans Amandine**  
**Corn on the Cob Watermelon Wedges**  
**Seasonal Mixed Greens with Accompaniments**  
**Rolls and Butter**  
**Coffee (Milk & Tea served upon request)**

**\$29.95**