dinner buffets a RECEPTIONS
Dinner buffet prices are based on a minimum of 50 guests and served for two hours. All dinner buffets are served with freshly baked rolls with whipped butter, coffee, decaffeinated coffee, tea and water.

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KANSAS PICNIC
\ Macaroni Salad
|easonal Fruit
- Homestyle Coleslaw
- Grilled Franks & Sausage
- Burgers & Chicken Breasts
\ Garnishes & Condiments
| Roasted Potato Wedges
| Southern Baked Beans
- Corn Cobbettes with Sweet Butter
| Strawberry Shortcake, Apple Pie,
Brownies & Cookies
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\$30 PER PERSON

## the CLASSIC BUFFET

- Soup du Jour
- Tossed Garden Salad with Assorted Dressings
- Bowtie Pasta Salad
- Fresh Seasonal Fruit
* *Roast Prime Rib of Beef au Jus (Carved by Chef) with Horseradish Sauce
- Seared Breast of Chicken filled with Fontina Cheese \& Fresh Herbs
- Fresh Fried Catfish with Hush Puppies
- Oven Roasted Potatoes
- Fresh Harvest Vegetables
- Assorted Desserts

WEST COAST BUFFET<br>- Chef's Soup Du Jour<br>- Spinach Salad with Mushrooms, Tomatoes, Eggs \& Bacon Dressing<br>- Chilled Pasta Salad, Grilled Vegetables, \& Basil Vinaigrette<br>- Pan Seared Chicken, Artichoke Hearts \& Tomatoes<br>- Oven Roasted Salmon, Basil, Capers, Cilantro Butter Sauce<br>- Roasted Fingerling Potatoes \& Onions<br>- Buttered French Green Beans<br>- California Dessert Assortment<br>\$32 PER PERSON

## A WALK THROUGH ITALY

- Fresh Tomatoes and Mozzarella Salad
- Classic Caesar Salad with Anchovy Dressing
- Vegetable Minestrone
- Sausage \& Ricotta Lasagna
- Chicken Parmesan with Marinara
- Sweet Italian Sausage \& Peppers
- Linguine with White Clam Sauce
- Sautéed Italian Vegetables
- Garlic Bread
- Tiramisu \& Amaretto Cake
\$38 PER PERSON


## \$36 PER PERSON

All prices are subject to a $21 \%$ service charge and applicable taxes.


## Sin <br> dinner buffets \& RECEPTIONS <br> Dinner buffet prices are based on a minimum of 50 guests and served for two hours.

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THE TOP SHELF<br>- Assorted Petite Fresh Vegetables with Boursin Dip<br>- Selection of Sliced Fresh Fruit<br>- Assorted Imported \& Domestic Cheese Board<br>- Sushi Display with Wasabi \& Pickled Ginger<br>- Classic Maryland Style Crab Cakes<br>- Bacon Wrapped Scallops<br>- BBQ Shrimp<br>* *Carved Tenderloin of Beef with Peppercorn Demi<br>- Farfalle with Herb Chicken in Vodka Sauce<br>- Bountiful Display of Assorted Desserts to include: Cheesecake, Fruit Pies, Brownies, Blondies, Assorted Cookies \& Cakes

\$48 PER PERSON

## THE MELTING POT

* *Carved Baron of Beef \& Baked Ham with Assorted Rolls \& Condiments
- Bacon \& Cheddar Potato Skins with Sour Cream \& Chives
- Asian Spring Rolls with Sweet \& Sour Sauce
- Crab Stuffed Mushroom Caps
- BBQ Smoked Sausage
- Crispy Chicken Strips with Ranch Dip
- Prosciutto Wrapped Hearts of Palm
- Assorted Mini Quiche
- Assorted Fresh Vegetables with Artichoke Dip
- Fresh Seasonal Fruit
- Display of Pies, Cakes \& Mousse
\$52 PER PERSON

All prices are subject to a $21 \%$ service charge and applicable taxes.
*\$75 Chef/Attendant Carving Fee.


