



## Grand Buffet

### SALAD BAR

Mixed Field Greens with Honey Balsamic Vinaigrette or Caesar Salad  
 Seasonal Fruit and Berries  
 Grilled Vegetable Display  
 Homemade Pasta Salad

### ENTREES

Penne Pasta  
 in a pink vodka sauce  
 or

Rigatoni Alfredo  
 in a creamy alfredo sauce  
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Boneless Braised Short Ribs of Beef  
 with garlic herb mashed potatoes  
 or

Roast Pork Loin  
 with granny apple demi glace and oven roasted potatoes

Chicken Marsala  
 prepared with marsala wine and wild mushrooms  
 or

Chicken Francaise  
 in a lemon butter sauce  
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Salmon Fillet  
 with champagne sun-dried tomato sauce  
 or

Herb Crusted Cod Fillet  
 with lemon caper sauce

Accompanied by Seasonal Vegetables and a Bread Basket

### DESSERT

Assorted Cookies, Brownies, Lemon Bars and Miniature Éclairs  
 (Sheet Cake \$2.00 add'l per person)  
 Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

### BEVERAGE OPTIONS

Soda Pitchers complimentary  
 Cash or Tab Bar \$75.00 Bartender Fee  
 Wine and Beer \$15.00 additional per person  
 Open Bar \$20.00 additional per person

### PRICE QUOTATION

\$30.00 per person  
 \$35.00 per person Friday Evenings  
 \$40.00 per person Saturday Evenings  
**January and February.... 10% Discount**

Children 12 and Under....20% Discount      Children 3 and Under....No Charge  
 Please Add 20% Gratuity and Applicable Sales Tax

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