Grand Dinner Buffet
salad selections
(choose 3)
Tossed Green Salad
With House Dressing
Fresh Sliced Fruit
Seasonal selections
Spinach Salad
With mushrooms, red onions, bacon, crushed egg and Honey Mustard Dressing

Caesar Salad
Fresh chopped romaine tossed with grated parmesan cheese, herb flavored croutons and a creamy Caesar Dressing

Oriental Chicken Salad
Romaine with almonds, won tons, sesame seeds and Sesame Dressing
Raspberry Spring Mix Salad
Feta, Fresh Raspberries, candied nuts and Raspberry Vinaigrette Dressing
Macaroni
with bay shrimp
Italian Pasta
Tri colored rotini with zucchini, carrots, onions
In an Italian Vinaigrette

## Entree Selections

Teriyaki Chicken Breast
Broiled marinated chicken breast with pineapple and homemade teriyaki glaze
Parmesan Crusted Chicken
With a creamy tarragon sauce
Chicken Cordon Bleu
Chicken Marsala
Creamy Marsala sauce with mushrooms

## Chicken Parmesan

Breaded and smothered in marinara and topped with mozzarella

Grilled and served with sautéed mushrooms and onions
Grilled Halibut
with lemon butter sauce
(Additional $\$ 4.00$ per person)
Broiled Salmon
Broiled filet with minced garlic and orange sauce
(Additional \$2.00 per person)
Accompaniments
(Select 1)
Wild and Long Grain Rice
Almond Rice Pilaf
Roasted New Potatoes with rosemary garlic butter
Fresh whipped Garlic Mashed Potatoes
Roasted Red Potatoes
Au Gratin Potatoes
Hot Vegetables (Select 1)

## California Vegetable Medley

 Broccoli, cauliflower and carrots
## Green Beans Almandine

Green Beans
With bacon and lemon butter
Normandy Medley
Zucchini, yellow squash, broccoli, cauliflower and carrots
Dessert Station
Served with a variety of dessert selections, including but not limited to: Brownies (double fudge, German chocolate, mint chocolate), assorted cookies, cheesecakes with assorted toppings

The Dinner Buffet is seved with fresh dinner rolls, carbonated drinks and water
One Entre Buffet.
Two Entre Buffet.......... $\$ 23.99$

## From the carver

Add a carving board with Honey Glazed Ham, Roast Beef or Turkey for an additional $\$ 4.00$ per person. Succulent slow roasted Prime Rib for an additional $\$ 6.00$ per person
Prices shown are subject to $8.25 \%$ sales tax and $22 \%$ gratuity

