

Grand Dinner Buffet

<u>Salad Selections</u>

(Choose з)

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*

Entrée 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



Flat Iron Steak 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) <u>Accompaniments</u> (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 <u>Hot Vegetables</u> (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 served with fresh dinner rolls, carbonated drinks and water

One Entre Buffet.....\$21.99 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