

Buffet Dinners \$26

Choice of Two Entrees , Choice of Salad , Choice of Pasta, Served with Roasted Yukon Golds and Seasonal Vegetable.

Pick Entrées:

Scaloppini Chicken Cutlets

Mushroom Dijon Sauce Or Pink Peppercorn
Champagne Sauce

Roasted Chicken Thighs

Creamed Shallots, Bacon

Chicken Veronique

Seared Cutlets, White Wine and Green Grapes

Lemon Brined Au Poulet

Bone in Chicken Breast, Herbed Poulet Au Jus

Chicken Carbonara

Cream, Wilted Spinach, Roasted Tomatoes, Bacon

Chicken Kiev

Panko Crusted, Herb Butter Stuffed

Roasted Pork Loin

Rosemary Garlic Stuffed, Cran Cherry Merlot Sauce

Glazed Ham

Apple Vinegar Mustard Glaze

London Broil

Ginger, Soy, Black Pepper Marinated Tri Tip in Au Jus

Onion Smothered Sliced Tri-Tip

Garlic Shallot Rosemary Roasted Tri Tip

Beef Sirloin Tips

Seared Sirloin Tips, Mushrooms, Bleu Cheese

Steakhouse Steak Tips

Grilled Sirloin Tips, Roasted Pearl Onions

Fresh Atlantic Salmon

Oven Roasted, Lemon Dill Chardonnay Sauce

Blackened Walleye

Pan Fried, Béarnaise sauce

Cutting Board Meats

Beef Round Eye Creamy Horseradish

Oven Roasted Turkey Cranberry Sauce

Smoked Pork Shoulder Peach Sauce

Each Additional Entrée add \$3 per person

Buffet

Pick Your Salad:

Apple Salad

Chopped Romaine, Diced Apples, Cucumbers, Slivered Red Onion, Craisens, Peptitas, Apple vinaigrette

Green Goddess Garden Salad

Romaine, Iceberg, Grated Carrots, Tomatoes, Green Onions, Cucumbers, Radish, Croutons, Green Goddess Dressing.

Caesar Salad

Crisp Romaine, Grated Parmesan Cheese, Garlic Croutons, Caesar Dressing.

Field of Greens Salad

Assorted Greens, Roasted Beets, Silvered Red Onion, Crumbled Goat Cheese, Candied Walnuts, Champagne Vinaigrette.

Pick Your Pasta:

Mini Penne Pasta

Tomato Marinara, Chiffonade Basil.

Pasta Primavera

Bow Tie Pasta in Alfredo Sauce, Matchstick Carrots, Roasted Red Peppers, Peas

Vodka Gemelli

Vodka Tomato Cream Sauce , Pearl Onions

Add for \$2.00 more per person

Fresh Fruit Salad

Pasta Salad

Augratin's Potatoes

Scalloped Potatoes

Smashed Potatoes

Buttermilk Whipped Potatoes

Red Bliss Potatoes

Wild Rice Pilaf

Ruby Red Rice Blend

Mac and Cheese

White Stone Ground Grits

Lemon Couscous with Quinoa

All Dinner Buffets are Served with Dinner Rolls, and Coffee Buffet.

All Food Subject to Applicable Sale Tax and 20% Service Charge.

Select Dinner Buffet

Southern Baked Chicken and Ribs..\$25

Herb Baked Buttermilk Chicken, BBQ Pork Ribs, Creamy Coleslaw, Scalloped Potatoes, Garden Fresh Corn, Macaroni and Cheese, Baked Biscuits.

Home Style..\$25

Slow Roasted Turkey, Mashed Potatoes, Dressing, Gravy, Cranberries, Hickory Pit Ham, Au gratin's, Seasonal Vegetable, Apple Craisen Salad, Dinner Rolls.



Italian..\$25

Italian Sausage and Beef Lasagna, Chicken Parmesan, Cheese Tortellini with Peas and Mushrooms, Garlic Mashed Potatoes, Haricot Verts, Caesar Salad, Garlic Bread.

Tex Mex..\$25

Sliced Argentine Tri-Tip Steak with Chimichurri Sauce, Spanish Chicken Cutlets with Smoked Yogurt, Mexican Rice, Pinto Beans, Chickpea Chop Salad, Grilled Flat Bread, Tortilla Chips and Salsa.



Executive Dinner..\$30

Beef Burgundy Tenderloin Tips With Baby Portabella Mushrooms and Pearl Onions. Garlic Mashed Potatoes. Chicken Piccata With Capers, and Herb Lemon Butter. Golden Jewel Couscous. Smoked Scottish Salmon Sides with Onion Relish, Cilantro Cream Cheese, and Mini Marble Bread. Pear and Golden Raisin Chopped Salad, Vegetable Medley, and Dinner Rolls.



All Food Subject to Applicable Sale Tax and 20% Service Charge.