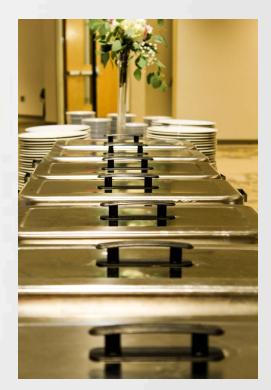
DINNER BUFFET

Grand Buffet

2 Entree Selections, 2 Side Selections, 2 Salad Selections
Drop Off/Pickup (50 people or less) - \$13.50
Full Service On-Premise - \$19.50
Off-Premise (Staff and Beverages) - \$20.50
Off-Premise Full Service - \$25

Ultimate Buffet

3 Entree Selections, 3 Side Selections, 3 Salad Selections
Drop Off/Pickup (50 people or less) - \$16.50
Full Service On-Premise - \$23
Off-Premise (Staff and Beverages) - \$24.50
Off-Premise Full Service - \$28



Prime Rib Buffet

Hand Carved Prime Rib plus 2 Entree Selections, 3 Side Selections, 3 Salad Selections

Drop Off/Pickup (50 people or less) - \$21 Full Service On-Premise - \$29 Off-Premise (Staff and Beverages) - \$31 Off-Premise Full Service - \$34

> All buffet packages include Homemade Rolls, Fresh Fruit and your choicie of Assorted Cookies OR Homemade Bread Pudding

Entree Selections are on page 20 Side & Salad Selections are on page 21 & 22

For Deliveries, groups under 25 people, there is a \$20 additional charge for serving utensils.

Package details are located on page 28.

DINNER BUFFET ENTREE SELECTIONS

Beef Selections

Texas Brisket Homestyle Meatloaf Braised Pot Roast Swiss Steak Beef Tips in Mushroom Gravy Roasted Top Sirloin Au Jus Pepper Steak Beef Enchiladas

Pork Selections

Garlic Roasted Pork Loin Stuffed Boneless Pork Chops Spiced Country Ham Italian Sausage and Peppers BBQ Pork Ribs Teriyaki Pork Loin

Poultry Selections

Sriracha Bourbon Chicken Breast Red Pepper Pesto Chicken Chicken Tuscano Oven Roasted Chicken Stuffed Chicken Francesca Chicken Enchiladas Chicken & Portabello Marsala Sauce Roast Turkey with Country Gravy

Seafood Selections

Crab Stuffed Sea Bass White Fish with Lemon Butter Butter Poached Cod Crab Cake with Romesco Sauce

Pasta Selections

Three Cheese and Meat Lasagna Vegetable Lasagna Cheese Manicotti Penne Primavera Chicken Bowtie Alfredo with Bacon and Sun-Dried Tomatoes Tortellini with Roasted Garlic and Mushroom Sauce Lobster Macaroni and Cheese



DINNER BUFFET SIDE SELECTIONS

Garlic Smashed Redskins Red Russets in Garlic Butter Roasted Red Russets in Rosemary Oil Scalloped Potatoes with Ham and Cheddar Spiced Sweet Potatoes Mashed Potatoes and Gravy Boursin Whipped Potatoes Smoked Gouda Hash Brown au Gratin

Rice Pilaf with Roasted Almonds Vegetable Fried Rice Broccoli and Cheddar Rice au Gratin Wild Rice with Cranberry and Orange Butter Three Cheese Macaroni and Cheese Spanish Rice

Herb Butter Corn Zucchini and Summer Squash Green Bean Almondine Honey Glazed Carrots Green Beans with Bacon and Onions Sicilian Medley Curried Corn with Roasted Tomatoes



Garlic Smashed Redskins



Green Bean Almondine



Three Cheese Macaroni and Cheese

DINNER BUFFET SALAD SELECTIONS

Mixed Green Spring Mix with Golden Raisins, Onions, Feta and Cashews Italian Pasta Cobb Caesar Broccoli Red Potato Marinated Cucumber Greek Island Tomato, Cucumber and Onion Coleslaw Spinach with Honey Bacon Dressing Caprese





BUFFET DESSERT SELECTIONS

Assorted Cake Display - \$3 per person Assorted Pies Display - \$3 per person Assorted Cake and Pie Display - \$5 per person Assorted Dessert Parfaits - \$3 per person

