



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

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

Smothered Chicken Parmesan

Breaded and smothered in marinara and topped with mozzarella



The Overlook
Entrée's Continued

Flat Iron Steak

Grilled and served with sautéed mushrooms and onions

Grilled Halibut

with lemon butter sauce

(Additional \$8.00 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 served with fresh dinner rolls, carbonated drinks and water

One Entree Buffet.....\$23.99

Two Entree Buffet.....\$25.99

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 \$8.00 per person

Prices shown are subject to 8.25% sales tax and 22% gratuity