

# 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 choice 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

## **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

## **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



# 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

