



~ Buffet ~

Single Entree Choice \$15.95
Two Entree Choices \$16.95
Three Entree Choices \$18.95

Our Buffet also comes with your choice of one starch, one vegetable, a salad and rolls. Listed prices are per guest.

-Chicken Entrees-

Chicken Breast with a Champagne Cream Sauce

Topped with Fresh Thyme

Coq Au Vin

Slow Roasted Chicken Thigh in a Rich Red Wine Sauce with Mushrooms and Pearl Onions

Chicken Supreme

Chicken Breast Stuffed with Smoked Ham and Swiss Cheese with a Mornay Sauce

Chicken Cordon Bleu

Chicken Breast Stuffed with Smoked Ham and Swiss Cheese, Dipped in a Dijon Batter, and Cooked with our own Bread Crumbs and seasoned with Fresh Herbs

Chicken Parmesan

Italian Seasoned Panko Crusted Chicken Breast Topped with Shredded Parmesan and Marinara Sauce

Stuffed Chicken Breast

Chicken Breast Stuffed with Basil Herb Cheese and Fresh Thyme

Basil Herb Chicken

Sautéed Chicken Breast with a Basil Tomato Herb Cream Sauce

Spinach Stuffed Chicken Breast

Chicken breast Stuffed with Spinach, Artichoke, Cheese Mixture, Lightly Breaded and Topped with White Wine Sauce

Stuffed Chicken Marsala

Chicken Breast Stuffed with Smoked Gouda Cheese Filling with a Rich Brown Marsala Sauce

Sautéed Chicken Chardonnay

Topped with Eurocreme with a Beurre Blanc Sauce with Capers, Sun-dried Tomatoes, Artichokes and Mushrooms

Chicken Piccata

Sautéed Chicken Breast with a White Wine, Lemon, Caper Sauce

-Other Entrees-

Herb Crusted Turkey Breast

Slow Roasted Tender and Juicy. May be Carved on site.

Pork Loin with Rosemary Sauce

Spiral Sliced Honey Baked Ham

Marinated Pork Chops

Teriyaki Glazed Salmon

Roasted Barramundi with a lemon caper sauce

Shrimp Fettuccine

Vegetable Lasagna

Lasagna with Zesty Meat Sauce

Vegan and vegetarian options available for an additional \$5 / Meal

-Vegetarian/Vegan Eggplant Parmesan

-Vegetarian/Vegan Parmesan Crusted Cauliflower Steak

-Vegan Ratatouille in a Squash Bowl

-Beef Entrees-

Sliced Marinated Beef au Jus with Whipped Horseradish.

*Madira Sauce available

Braised Swiss Steak

Slow Roasted Prime Rib

With Horseradish Chantilly Cream

Tenderloin of Beef

With Port Wine Sauce

New York Strip Loin

Herb Crusted

Market Price



~ Buffet ~

-Starches-

(Select One)

- Seasoned Wild Rice Pilaf
- Seasoned Parmesan Crusted Red Potatoes
- Yukon Gold Smashed Potatoes
- Smashed Red Potatoes
- Mashed Potatoes
- Garlic Mashed
- Gourmet Mashed Potatoes
- Red Potatoes Stuffed with Boursin Cheese, Apple wood Smoked Bacon, and Chives
- Shredded Cheesy Potatoes
- Fettuccine Alfredo
- Macaroni and Cheese
- Penne Pasta with a Creamy Sun-Dried Tomato Sauce
- Pasta Primavera - Penne Pasta with Alfredo Sauce, Fresh Red and Yellow Peppers, Broccoli, and Shredded Parmesan Cheese

- Vegetables-

(Select One)

- Carrots Glazed with Grand Marnier
- Green Beans with Red Pepper and Cashews
- Herb Green Beans with Red Peppers and Mushrooms
- Green Beans Amandine
- Sauteed Carrots & Sugar Snap Peas
- Green Beans with Water Chestnuts and Mushrooms
- Green Beans with Bacon, Almonds and Chives
- Corn Souffle
- Roasted Vegetables
- Haricot Vert: French Whole Green Beans } \$1.00 Extra Charge
- Spiced Pecan Green Beans

-Salads-

(Select One)

Italian

Mixed Greens, Cherry Tomatoes, Banana Peppers, Red Onions, Black Olives, Shredded Parmesan Cheese, Homemade Croutons tossed with Italian Dressing

Caesar

Romaine, Shredded Parmesan Cheese, Homemade Parmesan Croutons, tossed with Caesar Dressing

Cosmo

Mixed Greens, Sugared Almonds, Mandarin Oranges, Dried Cranberries with Champagne Vinaigrette & Ranch Dressing

Spinach

Spinach Greens, Avocados, Sugared Pecans, Red Onions, Apricots with Apricot Vinaigrette & Ranch Dressing

Harvest

Mixed Greens, Peppered Bacon, Sundried Tomato Feta Cheese, Roasted Corn, Dried Cranberries, Cajun Pecans with Balsamic Vinaigrette & Ranch Dressing

Strawberry Fields

Mixed Greens, Sliced Strawberries, Sundried Tomato Feta Cheese, Sugared Almonds, with Raspberry Vinaigrette & Ranch Dressing

BLT

Salad Greens, Bacon, Cherry Tomatoes, Sundried Tomato Feta Cheese, Topped with Fried Onion Straws and Garlic Ranch Dressing

Garden

Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers, Crisp Homemade Croutons with Ranch, Italian, or French dressing (chose two)

Other Dressing Available upon Request

- Homemade Rolls-

White & Wheat Rolls

Optional: Cheddar Biscuits or Focaccia

-Whipped Honey or Herb Butter may be added for a \$15 Flat fee

Add an additional starch or vegetable to your buffet for \$1.50 per person

We are always happy to custom tailor a menu to your unique taste or event such as fundraisers or derby parties!