

LUNCHEON BUFFET

Each buffet features a sumptuous array of seasonal, gourmet and house specialties in addition to whatever main courses you select. We also include Caesar and Balparma salads, rolls, and coffee, tea or milk. Before 4pm.

BUFFET (All buffets require a minimum of 50 guests.)

Choice of One Entree	\$24.00
Choice of Two Entrees	\$28.00

ENTREES

- Top Sirloin of Beef * in Au Jus and Creamy Horseradish
- Herbed Baked Chicken
- Cornbread Stuffed Pork Loin with Mushroom Gravy
- Cornbread Stuffed Chicken Breast
- Chicken Picatta
- Salmon with Key West Seasoning (Lemon, Thyme and Basil)
- Prime Rib* (additional \$5.95 carved at the buffet table)
- Filet Mignon* (additional \$9.95)
- Chicken Marsala

VEGETABLES (Choice of Two)

- Fresh Green Beans
- Broccoli with Cheese Sauce
- Honey Glazed Carrots
- Vegetable Medley
- Corn

POTATOES (Choice of One)

- Au Gratin
- Whipped
- Whipped Red Skins w/Garlic
- Baked Potato with Sour Cream
- Twice Baked (add \$2.50)
- Herbed Red Skin
- Wild Rice

Cold Cut Buffet..... \$22.00

A variety of fresh sliced deli meats, cheeses and breads, lettuce, tomato, cole slaw, potato salad, relish tray and potato chips.

All prices are subject to 6% sales tax and 18% service charge. Prices are subject to change until contract signed.

**Cooked to order foods: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

DEER LAKE
BANQUET CENTER