

# **CARVED BEEF DINNER**

- Roasted Red Potatoes- roasted garlic cloves, organic herbs & spices
- Gourmet Green Salad- walnuts, cranberries, blue cheese crumbles & citrus vinaigrette
- Green Bean Almondine- browned butter, almonds, salt & pepper
- Au jus and horseradish sauce & Butter Balls
- Prime Rib \$22.00
- Roast Beef- w/ a cabernet reduction sauce \$18.50

## **BEEF & PORK**

- Slow roasted prime rib w/ creamy horseradish sauce, rolls & butter \$10.00
- Brown sugar rubbed pork loin w/ blackberry chutney \$5.50
- Roast beef w/cabernet reduction sauce \$7.00
- Pork tenderloin sliced w/ natural gravy \$5.50
- Barbequed pulled pork w/ caramelized onions, rolls & shredded cheddar \$6.50
- Grilled barbeque pork loin \$5.50
- Marinated tri-tip steaks 6-7 oz \$8.50
- Barbequed pork ribs \$7.50

## **KIDDIE BUFFETS**

*2-10 years old/ 10 guests or more*

- Chicken Fingers, Free Range Burgers OR Hotdogs
  - Macaroni & Cheese OR Buttered Noodles
  - Baby Carrots & Ranch OR Celery & Peanut Butter
  - Fruit Snacks OR Grapes
  - Natural Juice Boxes
- \$6.25 each