

DINNER BUFFET

Requires a minimum guarantee of 50 persons

STARTERS

Seasonal green salad served

Your event coordinator has several suggestions to fit your theme

BUFFET

Fresh Fruit Salad

Seasonal vegetable

Warm bakery fresh rolls and butter

Choice of two house-made cold salads-

Red skin potato salad	Broccoli & raisin salad
Pasta salad	Marinated cucumbers and red onion
Relish tray	Antipasto tray
Three bean salad	Wheatberry salad
Tabouli	Ambrosia
Potato Salad	Broccoli Slaw

Choice of two accompaniments-

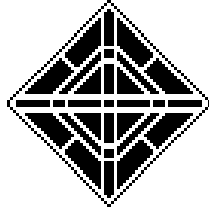
Smashed red skin potatoes	Garlic mashed potatoes
Loaded mashed potatoes	Bleu cheese gratin potatoes
Herb roasted red skin potatoes	Parsnip infused Yukon gold mashed potatoes
Rice pilaf	Saffron rice
Garlic parsley linguini	Creamy risotto

Choose your favorite beef, chicken, seafood, pork or vegetarian option from the menu.

Choice of one entrée-\$19 *(add \$7 for beef tenderloin, filet mignon or New York strip)*

Choice of two entrees-\$22 *(add \$7 for beef tenderloin, filet mignon or New York strip)*

Choice of three entrees-\$25 *(add \$7 for beef tenderloin, filet mignon or New York strip)*



THEME BUFFETS

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TASTE OF THE ORIENT

Napa cabbage salad
Fresh fruit salad
Fresh bakery rolls
Vegetarian egg roll with hot mustard
Teriyaki glazed stir-fry vegetable
Szechuan orange beef
Sweet and sour chicken
Fried rice
Fortune cookies
\$19 per person

WESTERN COOK OUT

Marinated tomato and cucumber salad
Mixed greens with choice of dressing
Apple and pear Waldorf salad
Warm cornbread and butter
Honey mustard glazed chicken breast
Barbequed baby back ribs
Whipped sweet potato casserole
Fresh green beans with toasted pecans
\$18.50 per person

*If you have a theme you would like us to customize, please let us know.
Our chef is delighted to help plan your menu..*