

DINNER BUFFETS MEAT · FISH · PASTA

All meals include bread, Chef's choice of vegetable, iced tea and water. Entrees are priced to include a total of three items from the Salad and Sides selections.

All entrees are priced for a minimum of 25 guests.

ENTREES -

POULTRY

Chicken Marsala with Mushroom Sauce. 16.50 Chicken Pomodoro with Lemon and Tomatoes. 16.50 Breaded Spinach and Cheese Stuffed Chicken. 16.50 Chicken Piccata with White Wine Caper Sauce. 16.50 Bone-In Fried Chicken. 16.50 Herb Roasted Bone-In Chicken Quarters. 16.50 Turkey Breast with Sausage and Apple Stuffing. 16.50 Chicken Parmesan. 15. Fettuccine Alfredo with Grilled Chicken Breast. 15.

PORK

Pork Loin with Beer Mustard Marinade. 14. Pork Loin with Mushroom Marsala Sauce. 14. Glazed Honey Ham. 14.

SIDES -

Roasted Garlic Mashed Potatoes Creamy Twice Baked Potatoes Roasted Yukon Gold Potatoes Roasted Yukon Gold and Sweet Potato Medley Baked Potatoes with Sour Cream, Chives and Butter Pasta with Tomatoes, Basil, Olive Oil and Garlic Pasta Tossed in Marinara Sauce Wild Rice and Rice Pilaf Medley Quinoa with Fresh Herbs

BEEF

Roasted Tenderloin. 23. Prime Rib with Au Jus and Horseradish. 30. Grilled Sirloin Steak. 23.50 Grilled Ribeyes. 25. New York Strip Steaks. 25. Petite Tender Medallions and Shrimp Skewers. 21. Beef and Mushroom Stroganoff. 12. Spaghetti and Meatballs. 12.

FISH, SEAFOOD AND VEGGIE Fresh Baked Salmon with Lemon and Herbs. 18. Shrimp Scampi. 13.50 Cheese Tortellini with Tomato Basil Sauce. 14. Spinach and Ricotta Manicotti. 12.

SALADS —

Caesar Salad with Tomatoes and Parmesan Spinach Salad with Mandarin Oranges, Almonds, Dried Cranberries and White Wine Vinaigrette Mixed Green Salad with Choice of Dressing Fresh Fruit Salad Pasta Salad with Fresh Veggies Mozzarella, Tomato and Basil Couscous Salad

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Desserts are available for an additional charge. Please refer to the dessert menu.