



# DINNER BUFFETS

## MEAT · FISH · PASTA

*All meals include garlic bread, iced tea and water.  
All entrees are priced for a minimum of 30 guests.  
Additional entrees may be added for an extra charge.*

### ENTREES

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- Chicken with Mushroom Marsala Sauce and Pasta. \$16
- Chicken Piccata with White Wine Caper Sauce and Pasta. \$16
- Bone-In Fried Chicken. 16
- Turkey Breast with Mashed Potatoes and Gravy. \$24
- Chicken Alaska with Rice and Mornay Sauce. \$26
- Chicken Parmesan with Linguine and Marinara. \$18
- Fettuccine Alfredo with Grilled Chicken Breast. \$20
- Spaghetti with Meatballs. \$22
- Cheese Tortellini with Tomato Vodka Sauce. \$18
- Cheese Manicotti with Marinara Sauce. \$15
- Penne Pasta with Alfredo and Marinara Sauces. \$16
- Roasted Tenderloin with Red Wine Demi Glace. \$36
- Prime Rib with Au Jus and Horseradish. \$42
- Grilled Ribeyes. \$34-48, *various sizes of cuts available.*
- New York Strip Steaks. \$26-\$38, *various sizes of cuts available.*
- Balsamic Marinated Flank Steak. \$20
- Fresh Baked Salmon with Lemon, Herbs and Rice. \$28.
- Shrimp Scampi. \$18.
- Pork Loin with Beer Mustard Marinade. \$13.
- Pork Loin with Peach Bourbon Glaze. \$15.
- Glazed Honey Ham. \$14.

### SALADS + SIDES

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- Caesar Salad. \$4
- Mixed Green Salad. \$4
- Spinach Salad with Oranges, Almonds and Cranberries. \$5
- Fresh Fruit Salad. \$5
- Pasta Salad with Veggies and Olives. \$3
- Steamed Mixed Vegetables. \$3
- Roasted Garlic Mashed Potatoes with Butter. \$4
- Creamy Twice Baked Potatoes. \$3
- Roasted Yukon Potatoes. \$3
- Maple Mashed Sweet Potatoes. \$4
- Cavatappi with Tomatoes, Olives and Garlic. \$3
- Wild Rice Pilaf with Celery, Carrots and Onions. \$3

### DESSERTS

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*Desserts can be added on to your buffet selections for an additional charge. We offer a variety of cakes, cheesecakes, dessert bars, brownies, cookies and more.*





# DINNER BUFFETS

## THEME

*All meals include iced tea and water.  
All entrees are priced for a minimum of 30 guests.  
Add a dessert from the dessert menu for an extra charge.*

### FAJITA OR TACO THEME

*Taco Buffet: \$17.75 • Fajita Buffet: \$25.75*

Tri Colored Tortilla Chips and Homemade Salsa

Spanish Rice and Black Beans

Seasoned Ground Beef and Sliced Chicken Breast (*taco*)  
- OR -

Seasoned Sliced Steak, Sliced Chicken Breast, Roasted Onions and Peppers (*fajita*)

Shredded Cheese, Tomatoes, Sour Cream, Shredded Lettuce, Flour Tortillas, Corn Hard Shells

(Add Guacamole for an extra charge)

### AMERICANA THEME

*\$37*

Appetizers:

- Asparagus and Mozzarella Wrapped in Prosciutto
- Mushrooms Alaska

Spinach Salad with Mandarin Oranges, Almonds, Dried Cranberries and White Wine Vinaigrette

Slow Roasted Turkey Breast

Tender Pork Loin with Beer Mustard Marinade

Roasted Garlic Mashed Potatoes and Gravy

Steamed Mixed Vegetables

Garlic Bread

### ITALIAN THEME

*\$34 - \$39*

Appetizers:

- Tomato Basil Bruschetta and Cheese and Cracker Tray

Mixed Green Salad or Caesar Salad

Garlic Bread

Chef's Choice of Vegetable

Choice of Two Entrees

- Chicken and Mushroom Marsala with Linguine
- Shrimp Scampi with Linguine
- Chicken Parmesan with Linguine
- Spinach and Ricotta Manicotti
- Chicken Piccata with Linguine

### PASTA THEME

*\$20*

Mixed Green Salad or Caesar Salad

Garlic Bread

Choice of One Pasta:

- Linguine or Cavatappi

Choice of Two Sauces:

- Italian Sausage Marinara
- Creamy Alfredo
- Vegetable Marinara
- Vodka Tomato Cream

