



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

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. \$21

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. \$Mkt

Prime Rib with Au Jus and Horseradish. \$Mkt

Grilled Ribeyes. \$Mkt, *various sizes of cuts available.*

New York Strip Steaks. \$Mkt, *various sizes of cuts available.*

Sirloin Steaks. \$Mkt, *various sizes of cuts available.*

Balsamic Marinated Flank Steak. \$Mkt

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

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

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: \$21 • Fajita Buffet: \$29

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)

Classic Brownies or Churros

ITALIAN THEME

\$42

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

Choice of Cake or Cheesecake from Dessert Menu

AMERICANA THEME

\$42

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

Choice of Cake or Cheesecake from Dessert Menu

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

Choice of Brownies, Cookies, Dessert Bars or Bavarian Cream Profiteroles

Add Grilled Chicken Breast or Meatballs: \$6



BURGER & BBQ BUFFETS

*All meals include iced tea and water.
All entrees are priced for a minimum of 25 guests.
Additional entrees may be added for an extra charge.*

BBQ

- Shredded BBQ Pork on Hoagies. \$10
- Thin Sliced BBQ Beef Brisket on Hoagies. \$21
- Smoked BBQ Pork Ribs. \$27
- Smoked BBQ Boneless Ribs. \$24
- Beer Brats with Kraut on Hoagies. \$10
- Corned Beef Reubens. \$22
- Bone-In Honey Stung Chicken with Sweet 'n Spicy BBQ. \$12

SIDES

- Traditional Cabbage Coleslaw. \$2.50
- Creamy Potato Salad. \$3
- Seasonal Fresh Fruit Salad. \$5
- Mixed Green Salad with Choice of Dressing. \$4
- Pasta Salad with Fresh Veggie and Olives. \$3
- Corn on the Cob (seasonal). \$3
- Fresh Sliced Watermelon (seasonal). \$2
- Homemade Mac and Cheese. \$4
- Creamy Mashed Potatoes with Butter. \$3
- Jalapeno Cheddar Corn Bread. \$1.50
- Baked Potatoes with Sour Cream. \$2.25
- Cowboy Baked Beans. \$2.50
- Twice Baked Potatoes. \$3
- Maple Sweet Mashed Potatoes. \$4

BURGERS

Includes lettuce, tomato, onion, ketchup, mustard, mayo, relish, buns and choice of cheese: Swiss, American, Provolone or pepperjack.

- Beef Burgers, half pound. \$13
- Beef Burgers, third pound. \$11
- Wagyu Burgers, six ounces. \$15
- Impossible Burgers. \$17
- Grilled Chicken Breast. \$12



BURGER ADD ON'S

- Sliced Mushrooms and Caramelized Onions. \$1
- Bacon (two slices per person). \$2.50
- Onion Rings & BBQ sauce. \$2
- Guacamole & Pepperjack Cheese. \$2.50
- Choice of Specialty Cheese: Gouda, Buttermilk Bleu, Ghost Pepperjack, Havarti, Gruyere. \$1





SNACK BARS

All snack bars are priced for a minimum of 24 guests.

NACHO BAR

\$8 Per Person.

Add Ground Beef, Shredded Chicken, Pork Carnitas for \$4 per person.

Add Beef Brisket for \$10 per person.

Add Guacamole for \$4 per person.

Tortilla Chips

White Cheese Sauce

Black Beans

Pickled Jalapenos

Green Onion, Black Olives

Sour Cream

MAC 'N CHEESE BAR

\$20 Per Person.

Add Pork Carnitas for \$4 per person.

Add Beef Brisket for \$10 per person.

Cavatappi Pasta tossed with creamy cheese sauce

Shredded Cheese

Honey Stung Chicken Tenders

Chopped Bacon

Steamed Broccoli

Steamed Asparagus Tips

Olive Bruschetta Mix

Buffalo Sauce



BAKED POTATO BAR

\$10 Per Person.

Add Diced Chicken Breast or Pork Carnitas for \$4 per person.

Add Beef Brisket for \$10 per person.

Baked Potatoes

Butter

Sour Cream

Beef Chili

Shredded Cheese

Chopped Bacon

Steamed Broccoli

Chopped Green Onion

BRUSCHETTA BAR

\$12 Per Person.

Toasted Crostini

Classic Tomato Bruschetta

Muffaletta Olive Salad Bruschetta

Whipped Goat Cheese and Honey

Giardinara

Mortadella

Prosciutto

Fig Jam