Lunch and Dinner Buffets
(Minimum of 20 guests)
One Entrée ~ $15.50
Two Entrée ~ $17.50
Three Entrée ~ $19.50

Salads (select 1)
Mixed Green Salad ~ with tomatoes & our signature seasonal vinaigrette
Spinach Salad ~ fresh baby spinach with bowls of chopped hard boiled egg, bacon, & onion, ranch or vinaigrette dressing
Caesar Salad ~ romaine tossed with garlic croutons & Caesar dressing

Chicken Entrees
Chicken Marsala with marsala wine, mushrooms & onions
Chicken Parmesan
Chicken Francaise with lemon, garlic white wine sauce
Grilled Chicken Breast with seasonal salsa
Chicken Piccata with capers & white wine butter sauce
Country Fried Chicken Breast with brown gravy
Chicken Dijonnaise with mustard cream sauce
Grilled Lemon Pepper Chicken
Chicken Soubise- with creamy onion sauce

Seafood Entrées
Two Pepper Shrimp with white rice
Grilled Swordfish topped with Mediterranean salsa
Grilled Salmon with cucumber dill sauce or Pinot Gris sauce
Rolled Sole in Lemon Brown Butter
Halibut Reese with white wine ~ lemon sauce, batonette carrots & celery
Seafood Fantasia ~ shrimp, scallops, lagostino with julienne zucchini in a Newburg sauce, finished with a mozzarella, parmesan & Swiss cheese
Crabmeat Stuffed Flounder finished with Beurre Blanc
**Beef Entrees**
- Sliced Roast Beef with mushroom & onion gravy
- Sliced London Broil with brown gravy
- Beef Stroganoff served with buttered egg noodles
- Beef & Broccoli Stir Fry with white rice
- Teriyaki Beef
- Beef Tips in a Hunter Style Sauce

**Vegetarian Entrees**
- Penne with Broccoli tossed with garlic, white wine & butter
- Roasted Vegetable Lasagna
- Pasta Primavera (vegan)
- Eggplant Parmesan
- Mushroom Ravoli finished with a Marsala sauce
- Cous Cous Stuffed Red Pepper with bell pepper coulis (vegan)

**Side Dishes** (select 2)
- Green Beans & Roasted Red Peppers ~ Glazed Baby Carrots
- Peas & Pearl Onions ~ Stir fry Vegetables
- Seasonal Mixed Green Vegetables ~ Rice Pilaf
- Herb Roasted Potatoes ~ Our Signature Basil-Garlic Mashed Potatoes

*All buffets include dinner rolls & butter
*Add garlic bread for $1.00 per person

**Dessert**
- Sliced Fresh Fruit Platter

**Beverages** (select 1)
- Coffee Service, Tea, Specialty Teas
- Assorted Pepsi brand sodas & water

*Select both hot & cold beverage for $1.25 per person

**Carving Stations** ($90.00 Carver Fee for 75-100 Guests)
- Baked Fleur d’Lis Ham with Pineapple Glaze ~ $4.25 per person
- Breast of Turkey with Maple-Sage Gravy ~ $4.25 per person
- Pork Loin with Apple Gravy ~ $4.25 per person
- Prime Rib Au Jus (minimum 30 people) ~ $12.00 per person
- Poached Whole Salmon with Cucumber Dill Sauce ~ $4.25 per person
- Beef Tenderloin Au Jus ~ $12.00 per person