

## *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, battonette 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

(Select 1)

Cheesecake

Assorted Bar Cookies

Carrot Cake

Chocolate Layer Cake

Cookies & Brownies

Sheet cake- Baker's Choice

### **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