



## Silver Buffet \$17.99 / Person

### Entrée – Choice of Two

#### **Baked Cod**

Basted with white wine lemons, and butter

#### **Fried Chicken** (on-site only)

Double breaded and fried crispy

#### **Swiss Steak**

Braised top sirloin with tomatoes, onions, carrots and a natural gravy

#### **Sliced Ham**

Baked with dijon mustard and brown sugar

#### **Chicken and Biscuits**

Pulled chicken in natural gravy topped with chive baking soda biscuits

#### **Beef Stroganoff**

Sirloin tips baked in natural gravy with onions, mushrooms, dijon mustard and sour cream

### Salads – Choice of Two

#### **Mixed Greens Salad**

Choice of one dressing

#### **Coleslaw**

House made cream-style coleslaw

#### **Kidney Bean Salad**

House-made traditional style with onions

#### **Macaroni Salad**

House-made traditional style with peas, ham, and cheese

### Starch and Vegetable – Choice of Two

#### **Vegetable Medley**

Carrots, broccoli, and peas

#### **Garlic Mashed Potatoes**

Made with Wisconsin russets and heavy cream

#### **Roasted Baby Carrots**

Oven-roasted baby carrots with a sweet butter

#### **Baked Potato**

Served with chives and sour cream

#### **Baked Rice**

Baked with chicken broth, onions celery, and heavy cream

#### **Steak Fries** (On-Site Only)

Wide style



## Gold Buffet \$20.99 / Person

### Entrée – Choice of Two

#### **Sirloin Tips**

Slow cooked beef tips with red wine, onions, and button mushrooms

#### **Oven Roasted Top Sirloin**

Garlic and peppercorn crusted sirloin served with a red wine cracked peppercorn sauce

#### **Roasted Pork Loin**

Garlic and herb-seasoned loin, roasted whole, and topped with our bourbon cream sauce

#### **Oven Roasted Chicken Breast**

Boneless breast served over savory bread stuffing and topped with a sherry cream sauce

### Salads – Choice of Two

#### **Mixed Greens Salad**

Choice of two dressings

#### **Coleslaw**

House-made cream style coleslaw

#### **Cottage Cheese**

#### **Potato Salad**

House-made traditional style with onions, egg, and mustard

### Starch and Vegetable – Choice of Two

#### **Broccoli**

Steamed crowns with lemon butter

#### **Garlic Mashed Potatoes**

Made with Wisconsin russets and heavy cream

#### **Roasted Baby Carrots**

Oven-roasted baby carrots with a sweet butter

#### **Baked Potato**

Served with chive sour cream

#### **Sweet Peas**

Served with onion strips

#### **Egg Noodles**

Extra wide gourmet style

#### **Sweet Corn**

Seasonal dish

#### **Rice Pilaf**

Wild brown and white rice blend



## Platinum Buffet \$23.99 / Person

### Entrée – Choice of Two

#### **Oven Roasted Salmon**

Basted with lemon, butter, and topped with a white wine dill cream sauce

#### **Tenderloin Tips**

Beef tips with roasted onions, mushrooms, and rich natural beef sauce

#### **Sauteed Chicken Breast**

Boneless breast filled with spinach, and ricotta parmesan cheeses topped with alfredo sauce

#### **Wild Gulf Shrimp**

Wild gulf shrimp tossed with butter, white wine, garlic, parsley, and lemon. Served with lemon and cocktail sauce.

#### **Roasted Prime Rib**

A Hi Point favorite slow-roasted and served with natural Au Jus (add \$3.00 per person)

### Salads – Choice of Two

#### **Mixed Greens Salad**

Choice of three dressings

#### **Fruit Salad**

Seasonal fresh fruits mixed with lime and honey

#### **Italian Pasta Salad**

Pasta with red onions, sweet peppers, cheese, pepperoni, and Italian vinaigrette

#### **Steakhouse Potato Salad**

A traditional creamy potato salad with chives, bacon, and cheddar cheese

### Starch and Vegetable – Choice of Two

#### **Green Beans Almondine**

Clipped fresh beans tossed with sweet cream butter and toasted almonds

#### **Asparagus (Seasonal)**

Whole spears basted with sweet cream butter

#### **Roasted Baby Red Potatoes**

Baby red potatoes tossed with house seasoning and oven-roasted

#### **Garlic Mashed Potatoes**

Made with Wisconsin russets and heavy cream

#### **House Macaroni and Cheese**

Macaroni noodles combined with the perfect amount of velvety cheese

#### **Brussel Sprouts**

Tossed with a balsamic glaze



## **Additional Menu Information**

- All entrees are served with rolls and butter.
- Salad dressing choices include:
  - o Ranch, French, Thousand Island, Bleu Cheese or Vinegar and Oil.
- Buffet Service is priced for a single trip for each guest.
- Attended carving station may be added for \$1.49 per person, highly recommended with our Prime Rib.
- The option to include another protein, salad, or starch and vegetable is available for an additional cost, but not to exceed three.
- Prices shown do not include tax or gratuity.

## **Common Questions:**

Do you offer vegan or vegetarian dishes?

Yes, it is a vegetable-based dish.

Some guests have allergies or intolerances, what can they eat?

Most dishes can be prepared to accommodate allergies if known in advance. We cannot guarantee dishes are 100% allergy-friendly.

How do I secure the date?

Payment of the service fee secures the date and/or space. As a courtesy to all guests, we do not hold dates. Service fee payment(s) can be made in the form of check, cash, debit card, or credit card. Credit card products include a 3.5% processing fee. You may call in a debit card or credit card payment over the phone.

What are the next steps?

We will send you the service agreement to review, sign, and return. Often the next point of contact will be closer to the event date when finalizing event details. You are always welcome to contact us with questions or updates related to the event.