

Buffet Menu

Served with a salad, one starch, and one vegetable from sides menu

Stuffed Pork Loin with Sage Dressing
and Apple Gravy

Pit Ham with a homemade pineapple,
honey and brown sugar glaze

Baked Stuffed Pork Chops

Traditional Lasagna with sausage &
peppers

Beef Burgundy

Beef Pepper Steak

Yankee Pot Roast served over mashed
Potatoes

Beef Tips over rice or egg noodles

Roasted Turkey with Sage Stuffing

Chicken Florentine En Crouete with
zesty lemon-wine sauce

Lemon Tarragon Chicken Supreme

Chicken Teriyaki

Chicken Piccata

Herb Crusted Bone-in Chicken

Traditional Chicken Marsala

Chicken Parmesan

Chicken Madeira

Cod with champagne sauce

Cod Almandine

2 Entrees \$26.95

3 Entrees \$29.95

Chef Carved inside Round of Beef as an Entrée + \$2.00 per guest

Chef Carved Prime Rib or Beef Wellington as an entrée + \$5.00 per guest

Chicken Oscar as an entrée + \$5.00 per guest

Plus 19% service charge and applicable sales tax (5.5%)



Sides Menu

Choice of one salad, one starch, and one vegetable

Salads

Caesar Style Salad

Baked Potato Salad

Garden Salad *with Balsamic*

Vinaigrette dressing

Italian Pasta Salad

Three Bean Fresh Salad

Macaroni Salad

Potato Salad

Tossed Mixed Green Salad *with*

Ranch dressing

Fresh Fruit Salad

Caprese Salad (\$1.50 Extra)

Starch

Roasted Potato Wedges *with*

Rosemary & Thyme

Garlic Roasted Potatoes

Au gratin Potatoes

Wild Rice Blend

Rice Pilaf

Mashed Potatoes with Gravy

Parsley Buttered Baby Red

Potatoes

Twice Baked Potato (\$1 Extra)

Vegetables

Fresh California Medley

Fresh Charbroiled Italian Blend

Green Beans Almandine

Steamed Vegetables

Honey Glazed Carrots

Corn O' Brian

Oven Roasted Brussel Sprouts

(\$1 Extra)

Grilled Asparagus (\$1 Extra)