

Dinner Suggestions

All Buffets are Served with Fresh Rolls with Butter, and Coffee or Iced Tea

Entrees

One Entrée Plated \$ 17.95 per person
Two Entrée Buffet \$ 20.95 per person

Chicken Parmesan

Baked Chicken Breast in a Marinara
Sauce
with Parmesan and Mozzarella Cheeses
Melted Atop

Breast of Chicken Dijonnaise

Chicken Breast Grilled and topped with a
Tangy Dijonnaise Mustard Sauce

Chicken Marsala

Breaded Chicken Breast in a Marsala
Wine And Mushroom Sauce

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and
Melted Swiss Cheese

Chicken Supreme

Baked Chicken Breast in a Cream
and Butter Sauce

London Broil

Thinly Sliced Tender,Marinated Beef

Starch

Choice of One

Whipped Potatoes with Gravy
Twice Baked Potatoes
Steamed or Roasted Redskin
Potatoes
Rustic Cheddar Mashed Potatoes
Wild Rice

Fettuccini Chicken Primavera

Egg Noodles with Grilled Chicken Breast
Slices and Vegetables

Roast Top Round

Slow Roasted and Served with
Natural AuJus

Herb Crusted Pork Loin

Slowed Cooked Sliced Herb Crusted Pork
with a Rosemary Glaze

Roast Turkey

Slowed Cooked and Served with
Homemade Stuffing

Baked Ham

Glazed with a Bourbon Mustard Sauce

Baked Orange Roughy

Served in a Lemon Butter Sauce

Vegetable

Choice of One

Mixed California Blend
Green Beans Amandine or
Country Style
Broccoli Cheddar Gratin
Glazed Carrots
Buttered Corn or Corn O'Brien
Sautéed Zucchini and Summer
Squash

Dining Suggestions, cont.

Salads

Plated ~ Choice of One

Buffet ~ Choice of Two

Tossed Field Green Salad with Assorted Dressings

Caesar Salad

Baby Spinach Salad with Dried Cherries and Raspberry Vinaigrette

Dressing

Marinated Mushroom and Asparagus Salad

Red Pepper Rotini Salad

Toasted Mediterranean Orzo Salad

Fresh Fruit Salad

Desserts

Plated ~ Choice of One

Buffet ~ Choice of Two

Strawberry Cloud Cake

German Chocolate Cake

Cheesecake with Berry Topping

Carrot Cake

Old Fashioned Chocolate Cake

Lemon Chiffon Cake

All Prices are Inclusive of a 20% Service Charge and Applicable Sales Tax