

# Dinner Buffet Menu

## Main Entrees (Choice of 2 selections)

### *PORK SELECTIONS*

Honey Glazed Spiral Sliced Ham  
Pulled Pork and Sauerkraut specially seasoned and served as one dish  
Marinated Sliced Pork Loin served cold with Raspberry Sauce  
Our Own Sausage sautéed with sweet peppers & onions  
Sliced Boneless Pork Loin in gravy - fork tender!  
Boneless Smoked Pork Chops drizzled with Apricot Glaze  
Barbequed Pork Ribs  
Gingered Pork Tenderloin and Asparagus  
Southern Style Pork Barbeque

### *POULTRY SELECTIONS*

Chicken Dijon Rosemary – Boneless chicken breast with fresh rosemary & Dijon mustard  
Baked Stuffed Breast of Chicken  
Oven Roasted Seasoned Chicken Pieces  
Boneless Chicken Breast over Seasoned Rice with a cream sauce  
Chicken Monte – *boneless breast with sautéed veggies in a creamy pub sauce (spicy)*  
Boneless Barbequed Chicken Breasts  
Seasoned Oven Roasted Chicken Pieces  
Smoked Turkey Breast complimented with cranberry glaze  
Roasted Turkey Breast served with gravy  
Sesame-Dijon Chicken Breast  
Chicken Marsala  
Chicken Cordon Bleu served with hollandaise sauce  
Boneless Chicken Breast with Parmesan Cream Sauce

### *BEEF SELECTIONS*

Seasoned Top Round of Roast Beef *sliced and served in a rich brown gravy*  
Homemade Italian Meatballs in marinara sauce  
Beef SanMarco served over Rice  
Balsamic Marinated London Broil  
Slow Roasted Prime Rib of Beef *[add 1.50 per person]*

### *SEAFOOD SELECTIONS*

Crab-Shrimp-Scallop Cakes (add \$1.25 per person)  
Baked Crab Imperial (add \$1.25 per person)  
Baked Tilapia with a buttery crumb topping

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### **PASTA SELECTIONS**

Lasagna made with our own Italian Sausage  
Vegetable Lasagna – *our vegetarian version with a creamy Alfredo sauce*  
Baked Ziti with three cheeses  
Baked Ravioli Parmesan  
Stuffed Jumbo Shells Parmesan  
Penne Pasta with Vodka Sauce

### **Vegetables & Side Dishes (Choice of 3)**

Oven Roasted Red Skin Potatoes  
Real Mashed Potatoes  
Garlic Mashed Potatoes  
Cheesy Potatoes AuGratin  
Creamy Scalloped Potatoes

Hot Buttered Corn  
Creamy Green Bean Casserole  
Seasoned Barrel Sauerkraut  
Slightly Sweetened Ginger Carrots  
Mexican Corn sautéed with red & green peppers  
Mixed Vegetables with poppyseed dressing  
Fresh Green Beans in Garlic Butter Sauce  
Fresh Green Beans with butter & toasted almonds  
Black Kettle Baked Beans made with our own bacon  
Broccoli & Cauliflower Cheese Bake  
Oven Roasted Fresh Marinated Vegetables  
Sage Sausage & Herb Bread Stuffing  
Wild Rice with Cranberries & Slivered Almonds  
Garden Blend Long Grain & Wild Rice

Home-style Red Skin Potato Salad  
Creamy Cole Slaw  
Apple Sauce with cinnamon  
Elbow Macaroni Salad  
Couscous Salad with Cran-raisins and Nuts  
Pasta Parmesan Salad  
Grandma's 5-Bean Salad  
Cucumber Salad in Vinaigrette Dressing  
Broccoli Raisin Salad  
Wild Rice and Corn Salad  
Green Bean Salad & Purple Onion (fresh green beans in a balsamic vinaigrette)

**INCLUDES:**

**Choice of 1 Salad:** served on the buffet table

- Tossed Garden Salad with fancy lettuces
- Caesar Salad with Romaine lettuce & Parmesan cheese

**Fresh Baked Dinner Rolls and Butter**

**Staffed Buffet Service**

**Set-up of buffet includes:**

- Decorated buffet tables with linens and food presentation
- All necessary serving equipment (ie: chafers, serving bowls, serving spoons)
- Upscale disposable ware (white or ivory dinner plates), silver utensils, napkins
- Buffet service for 2 hours
- 2 staff for set-up, to keep the food replenished, and break down the buffet tables after dinner

**Additional optional staffed services available:** [priced per event]

- Extra wait staff to buss guest tables, provide water to tables, cut cake, etc.
- Beverages - Desserts - Hors d'oeuvres

**PRICING:** 65 adult minimum count

2 entrees: 19.95 per person

Children ages 3-10 are ½ price

17% event fee

6% sales tax

Gratuities to staff are not included and are to your discretion

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**Take-Out “Self Service”**

- All food table ready to serve in disposable containers [nothing to return]
- Serving utensils for the food
- Delivery/Drop-off available - charged per distance
- Service is food only.....no tables, linens, paper products, etc. included

**PRICING:** Minimum of 30 people

2 entrees \$15.35 per person [plus tax]

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