

DINNER BUFFET

(Minimum of 50 guests)

Buffets under 50 guests add **50.00** set-up fee

THE CLASSIC BUFFET

ONE ENTRÉE: 19.25 * TWO ENTRÉE: 24.75

Entrees: Roast Sirloin of Beef, Roast Turkey & Dressing, Baked Chicken, Pork Loin in Apple Brandy Cream Sauce, Baked Swiss Steak Jardiniere, Stir Fry Chicken with Rice, Cheese Tortellini with Alfredo Sauce, Broiled or Fried Cod Served with Chef's choice of starch and vegetable, Tossed Salad and Dressings, 4 prepared Salads, Dinner Rolls and Butter, Chef's Dessert Table, Coffee & Water

Upgrade one entrée to the following carving stations:

Baron of Beef, Glazed Ham, Roast Turkey Breast: **27.00**

Prime Rib: **32.00**

Chef Carver fee: **25.00** per carver

(One carver per 100 guests)

DINNER THEME BUFFETS

(Minimum of 50 guests)

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GRILLED SUMMER PICNIC – 13.25

Sliced Boneless Pork Loin in Barbeque Sauce, Baked Beans, Potato Salad, Cole Slaw, Vegetables and Dip, White and Wheat Buns, Condiments, Coffee & Water

STEAK FRY – 8oz OR 16oz – MARKET PRICE

Sirloin Steak, Corn on the Cob, Baked Potato, Pasta Salad, Cole Slaw, Vegetables and Dip
Dinner Rolls and Butter, Coffee & Water

ALL AMERICAN – 13.50

Burgers, Brats, Baked Beans, Potato Salad, Cole Slaw, Vegetables and Dip, Buns, Condiments, Coffee & Water

WESTERN BBQ – 21.00

Hickory Roasted Chicken, BBQ Ribs, Baked Beans, Scalloped Potatoes, Coleslaw, Tossed Salad with Assorted Dressings, Corn Bread with Honey Butter, Coffee & Water

TOUR OF ITALY – 29.00

Antipasto Tray, Cheese Stuffed Shells in Sauce, Chicken Cacciatore, Lasagna, Garlic Breadsticks, Caesar Salad
Coffee & Water

HAWAIIAN LUAU – 23.00

Orange coconut Chicken, Banana and soy Pork Loin, Poached Fish, Ginger glazed sweet potatoes, fried rice,
Tossed Salad with Volcano Dressing
Add a chef carver for **5.00** per guest

100% guarantee on number of people to be served is required 24 hours prior to your function.

All prices are inclusive of tax and gratuity

