

Dinner Buffets

On The Lighter Side Buffet

\$24.95 per person

Classic Mixed Greens or Traditional Caesar Salad
Assorted Rolls and Creamery Butter
Choice of Oven Roasted Potato or Pasta
One Entrée Selection
Coffee & Tea Service

Our Traditional Evening Buffet:

\$36.95 per person

Includes Choice of Salad: Classic Mixed Greens or Traditional Caesar
Rolls & Creamer Butter
Choice of 2 Starches
Choice of Vegetable
2 Entrée Selections
Chef's Dessert
Coffee & Tea

Buffet Menu Options:

Salads:

The Classic Mixed Greens House Salad or Our Traditional Caesar Salad with Parmesan Croutons

Vegetables

Mélange of vegetables, Green beans, Honey glazed carrots. Cauliflower Au Gratin, Asian stir-fry, Green Bean Casserole, Roasted Brussels sprouts with Onion, Roasted Root Vegetables

Starches

Pasta with Alfredo, Basil-Marinara, Creamy Pesto, Pomodoro, Gorgonzola Cream, Sundried Tomato, Macaroni & Cheese or a la Vodka Sauce
Potatoes: Oven Roasted Reds, Mashed Potatoes, Whipped Smashed Potatoes, Smashed Potatoes, , Home Fries, Au Gratin & Scalloped

Buffet Entrée Selections

The Carver's Table

Hand-carved Roast beef, Turkey, Glazed Ham or Pork Loin.

Accompanied with Assorted Rolls & Condiments

Enhance Your Buffet with Prime Rib, Cedar Planked Salmon & Whole Roasted Beef Tenderloin for an additional up-charge.

Chaffered Items:

Chicken Marsala, Picatta, Oven Roasted herb or Francais
Filet of Salmon with Whiskey Cream Sauce
Chicken, Pork or Beef Stir Fry
Slow Cooked Pot Roast
Pepper Steak
Stuffed Pork Loin
Oven Roasted Bone-in Chicken Pieces
Southern Fried Chicken
Pan Seared Salmon with Beurre blanc, Picatta or Sweet Chili Glaze
Lasagna Bolognese
Sliced Roast Beef & Jus
Turkey with Stuffing

Chef's Dessert
Coffee & Tea

Station to Station

***A minimum of 3 or more stations must be chosen when ordering**

Salad Station

\$7.95

Chopped Romaine and Mixed Greens Accompanied with Tomatoes, Shredded carrots, Cucumber, Croutons, Olives, Cheese, Red onion, Pumpkin Seeds, Craisins & Assorted Dressings

Add Chicken, Beef or Shrimp for upcharge

Small Plate Salad Station

\$8.95

Small Plate Salads Served in a variety of Glasses & Plates, displayed on a decorated Metro Rack

Choice of 4 of the following: Caesar with Breadstick, Beet & Goat Cheese, Caprese, Chop-chop, Mixed Greens, Bibb with Apple & Blue Cheese, Cucumber with Sour Cream

The Potato-tini bar

\$9.95

Puree of Potatoes in Martini Glasses & Potato Skins Accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated & Crumbled Blue Cheeses

The Baked Potato Bar

\$9.95

Russet Baked Potatoes accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated Cheeses

South of the Border

\$12.95

Soft and Hard Taco Shells
Seasoned Ground Beef & Chicken, Shredded lettuce, Cheese, Chopped Tomatoes, Onion, Black Beans, Salsa, Sour Cream, Guacamole & Salsa
Accompanied with Mexican Rice, Nacho Chips & Warm Cheese

Fajitas Station

\$12.95

Soft Taco Shells with Sizzling Seasoned Chicken & Beef
Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa & Guacamole, Mexican Rice and Refried Beans



The Slider Bar

\$11.95

Grilled Short rib Beef Burgers & Fried Chicken Sliders accompanied with Ketchup, Assorted Mustards, Sweet Relish, Dill Pickle Slices, Mayo, House-made Special Sauce, Lettuce, Tomato and Onion served with Fresh-made Chips

Just Fries

\$9.95

Crinkle Cut Fries, Shoestring. Sweet Potato Fries & Tator Tots accompanied with Chili, Warm Cheese Sauce, Frizzled Onions, Bacon Bits, Cheese Curds, Gravy and Parmesan – garlic, Spicy Ketchup

The Bacon Bar

\$14.95

House-smoked Bacon prepared 3 ways- Candied, Hickory Smoked, BBQ, Bacon on a Stick, Chocolate Covered Bacon or Praline accompanied Fresh Country Breads and Spreads

Frito Bandito

\$9.95

Personal Bags of Fritos & Nachos accompanied with Warm Cheese, Chili, Chopped Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream, Salsas and Guacamole

The Dumpling Station

An array of Savory Dumplings Prepared Steams, Sautéed & Fried Accompanied with Soy, Peanut, Sweet-chili & Hoisin Sauce

Stations Continued....



Paella **\$10.95**
*Chef Manned -Traditional & Roasted Root Vegetable Paella
 served in mini Paella Pans
 Additional \$75.00 Chef's Fee*

Rice Bowl **\$9.95**
*Build Your Own Rice Bowl- white and brown Rice
 accompanied with Shrimp, Chicken, Pork, Beef Sprouts,
 Scallions, Snow Peas, Carrots, Peppers, Black Beans, and
 Sauces*

Pizza, Pizza **\$9.95**
*Assorted Fresh Baked Pizzas with Various Toppings
 Accompanied with Choice of Traditional Caesar or Classic
 Mixed Green Salad*

Mac & Cheese **\$8.95**
*3-Cheese and Creamy Velveeta Mac & Cheese
 Accompanied with Bacon Bits, Fresh Herbs, Sautéed
 Mushrooms, Chopped Tomatoes, Truffle Oil & Fried Onions
 Chef-manned made to order- \$75.00 to order*

The Carver's Table **\$16.95**
*Carving Station with choice of...
 Glazed Ham, Herb Encrusted Pork Loin, Roast Beef,
 Oven-roasted Turkey
 Prime Rib & Beef Tenderloin add up-charge*

Pasta Station **\$8.95**
*Choose 2 pastas & 2 sauces
 Penne, Stuffed Gnocchi, Tortellini or Farfalle Pasta
 Sauces- Marinara, Pomodoro, Gorgonzola Cream,
 Sundried Tomato, Alfredo, Pesto or A la Vodka,
 Butternut Squash, Creamy Garlic
 Accompanied with Garlic Bread
 (chef-manned "pasta to order" also available)*

Lettuce Wraps **\$9.95**
*Shredded Chicken, Beef & Shrimp, Cellophane
 Noodles, Shredded Carrots, Bean Sprouts,
 Mushrooms and Lettuce Leaves with Spicy Thai
 Sauces- Peanut, Red Chili, Kung Pao*

A Taste of the South **\$12.95**
*Southern Fried Chicken, Mac & Cheese, Sautéed
 Garlicky Greens & Corn Bread*

A Taste of India **\$10.95**
*Vegetarian Samosas, Butter Chicken, Aloo Gobi,
 Naan Bread*

Asian Liaison **\$11.95**
*General Tso's Chicken, Beef & Broccoli or Vegetable
 Stir Fry accompanied with White, Stir-fried or Brown
 rice
 Mu Shu Dumplings with Hoison Glaze & Fortune
 Cookies*

*Classic Events Chef's Small Plate Station
 Customize Small Plates with our Chef for a fun,
 interactive station for your guests.
 Additional fee required for "chef-manned"*