

On The Lighter Side Buffet

\$26.95 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

\$39.00 per person

Includes Choice of Salad: Classic Mixed Greens or Traditional Caesar Rolls & Creamer Butter
Choice of two Starches
Choice of Vegetable
Two 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 Alla 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, Piccata, Oven Roasted Herb or Francese

Oven Roasted Bone-in Chicken Pieces

Southern Fried Chicken

Turkey with Stuffing

Filet of Salmon with Whiskey Cream Sauce

Pan Seared Salmon with Beurre Blanc, Piccata or Sweet Chili Glaze

Chicken, Pork or Beef Stir Fry

Slow Cooked Pot Roast

Pepper Steak

Sliced Roast Beef & Jus

Stuffed Pork Loin

Lasagna Bolognese

Station to Station

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

Salad Station \$9.95

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 an upcharge

Small Plate Salad Station \$10.95

Small Plate Salads Served in a Variety of Glasses & Plates 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 \$10.95

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 \$10.95

Russet Baked Potatoes Accompanied with House-made Salsas, Sour Cream, Fresh Herbs, Bacon Bits, Gravy, Tapenade, Fried Onions, Whipped Butter, Grated Cheeses

South of the Border \$14.95

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



Fajitas Station

\$14.95

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

The Slider Bar

\$14.95

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 Chips

Just Fries \$10.95

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

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 \$12.95

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

The Dumpling Station

\$12.95

\$16.95

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

Stations Continued....



Paella \$14.95

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 \$10.95

Assorted Fresh Baked Pizzas with Various Toppings Accompanied with Choice of Traditional Caesar or Classic Mixed Green Salad

Mac & Cheese \$9.95

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

\$9.95

Choose 2 pastas & 2 sauces

Pastas: Penne, Stuffed Gnocchi, Tortellini or Farfalle **Sauces:** Marinara, Pomodoro, Gorgonzola Cream, Sundried Tomato, Alfredo, Pesto or Alla Vodka, Butternut Squash, Creamy Garlic

Accompanied with Garlic Bread (chef-manned "pasta to order" also available)

Lettuce Wraps

\$12.95

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

\$14.95

Southern Fried Chicken, Mac & Cheese, Sautéed Garlicky Greens & Corn Bread

A Taste of India

\$12.95

Vegetarian Samosas, Butter Chicken, Aloo Gobi, Naan Bread

Asian Liaison

\$14.95

General Tso's Chicken, Beef & Broccoli or Vegetable Stir Fry Accompanied with White, Stir-fried or Brown Rice

Mu Shu Dumplings with Hoisin Glaze & Fortune Cookies

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