

Buffet Dinners

Entrees

BBQ Pork Loin

Slow roasted tender shaved Pork loin tossed in sweet BBQ sauce served over mac & cheese and topped with crispy onions

Chicken Madeira

Herb roasted chicken breast topped with a savory three onion Madeira wine sauce

Bacon & Smoked Gouda Chicken

Crispy breaded chicken breast topped with a Smoked Gouda cream sauce and chopped bacon

Chicken Tosca

Parmesan & egg encrusted chicken breast topped with fresh tomato garlic relish

Raspberry Chicken

Chicken breast topped with a raspberry Melba sauce, fresh raspberries and toasted almonds

Chicken Piccata (GF)

Seared chicken breast with artichokes, capers, lemons, garlic, parsley and white wine sauce

Atlantic Salmon (GF)

Fresh seared Atlantic salmon filet on a bed of spinach and topped with a chili glaze

Shrimp Scampi

Classic Creole shrimp tossed in a white wine and garlic sauce served over farfalle pasta

Italian Sausage & Peppers (GF)

Mild Italian Sausage served with Tomato Basil sauce on bed of caramelized onions and bell peppers

Sliced Sirloin

Slow roasted sirloin of beef topped with mushroom sirloin glaze

Carved Prime Rib or Striploin

*Slow roasted whole prime rib or Striploin served with Au jus, Creamy Horseradish and prepared Horseradish
(add \$6 per guest)*

Pasta

Select One

Your Choice of Penne, Rigatoni, Farfalle or Fettucine topped with your choice of Tomato basil sauce, Alfredo sauce, Meat sauce, Pesto Crème or Parmesan garlic butter

Vegetable

Select One

Roasted Broccoli tree with Balsamic glaze, Roasted Zucchini and Summer Squash, Green Beans, Buttered Corn or Chef's Choice of Seasonal Vegetable Medley

Potato

Select One

Lyonnaise Potatoes, Herb Roasted Redskins, Butter & Parsley Redskins, Tater Tot Poutine, Baked Idaho & Sweet Potatoes or Yukon Gold Mashed Potatoes

Two Entrée \$35 Three Entrée \$39

Includes Garden Salad with House Dressings and Fresh Bread

Prices do not reflect 6% sales tax and 20% operations fee