
DINNER BUFFET MENU

*Choice of TWO Entrées and TWO Sides, served with plated Mixed Green Salad, Two Dressings,
Assorted Dinner Rolls, Coffee & Ice Water*

\$24.99 per person (additional entrée – add \$3.00pp)

*Per person pricing includes standard 85x85 white linens, colored napkins, china, silverware & glassware.
6% Sales Tax and 20% Service Fee will be added to your total bill.*

Entrées

CHICKEN

(all buffet chicken is boneless, skinless chicken breast)

SOUTHERN FRIED CHICKEN, crispy corn flake crust with pancetta gravy on the side

PARMESAN CRUSTED CHICKEN, served with choice of marinara or pesto Alfredo sauce

CHICKEN CORDON BLEU, Swiss Béchamel with crispy prosciutto garnish

CHICKEN POMODORO, topped with basil, red onion & tomato in a white wine butter sauce (GF)

BOURBON CHICKEN, topped with bourbon sauce & crispy haystack onions (GF/no onions)

BOURSIN CHICKEN, grilled chicken breast, topped with Boursin cream sauce & crumbled bacon bits (GF)

CHICKEN WELLINGTON, golden brown puff pastry surrounds a boneless chicken breast layered with provolone cheese, pancetta, spinach & onion, served with mushroom sherry cream sauce on the side (+\$1.00pp)

BEEF

GRILLED PRIME CUT PUB STEAK, choice of sauce

SLOW ROASTED POT ROAST, herb au jus

GRILLED, MARINATED FLANK STEAK, (sliced) choice of sauce

* **HERB ROASTED TOP INSIDE ROUND OF BEEF**, (carved) horseradish cream (min. 50pp/+\$2.50pp)

* **ROASTED PRIME RIB OF BEEF**, (carved) horseradish cream & au jus (min. 25pp/+\$6.00pp)

STEAK SAUCE SELECTIONS

Beef Demi-Glace, Roasted Garlic Demi-Glace, Mushroom Demi-Glace, Bourbon Demi-Glace
Bordelaise (Red Wine) Sauce (GF)

PORK & FISH

HERB CRUMB CRUSTED PORK LOIN, Dijon rub, apple cider demi

BLACKENED SALMON, chimichurri (GF)

BAKED WHITE FISH, white wine butter sauce (GF)

VEGETARIAN

SESAME GINGER VEGETABLES, brown rice (VEGAN/GF)

WARM QUINOA SALAD, portabello mushrooms, kale, black beans, bell peppers, carrots (VEGAN/GF)

BUTTERNUT SQUASH RAVIOLI, sage butter sauce

THREE CHEESE TORTELLINI, choice of sauce: Alfredo, Béchamel, pesto cream, sundried tomato Alfredo

VEGGIE LASAGNA, layered with ricotta, squash, zucchini & spinach, parmesan & mozzarella, choice of pesto Alfredo or marinara



Sides

(Buffet includes TWO sides; all sides are Gluten Free unless indicated; additional side +\$2.00pp)

POTATOES, GRAINS & PASTA

MASHED POTATOES

Choice of Flavors:

Parmesan

Roasted Garlic

Butter & Cream

Three Cheese

OVEN ROASTED REDSKIN POTATOES

(tossed with choice of garlic & butter, herb & oil, parmesan & herb, paprika, garlic & onion)

BAKED RUSSET POTATO

(with butter & sour cream)

“loaded” shredded cheese & bacon crumbles - add \$1 per person

BROWN RICE

BOURBON SWEET POTATO MASH

SEASONED WILD RICE (*seasoning contains gluten)

VEGETABLES

GREEN BEANS

(optional add-ins: roasted red peppers, carrots, garlic – no charge)

Add crispy prosciutto or toasted slivered almonds (+\$.50pp)

ROASTED BABY CARROTS ^

(honey, brown sugar, butter & herbs)

VEGETABLE MEDLEY

squash, zucchini, grape tomato, baby carrots

ASPARAGUS

(available May-August; availability limited for other months +\$ based on market price)

All vegetables are tossed with Herb Compound Butter unless indicated^

We will make every effort to accommodate special dietary requests with advance notice. Food signage provided on all buffets.
Special plated meals for dietary restricted guests are available at buffet pricing.

***Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*