

# 2023 Customized Buffet- Select Two Entrées

PLEASE NOTE: Pricing is subject to change due to a lack of forewarning from suppliers with major price changes

All buffet entrée combinations are served with one choice of a seasonal vegetable Potato options: Baked Potato, Whipped (with or without garlic), Au Gratin, or Rice Pilaf Iceberg/Romaine Salad and Roll

Priced Per Plate: \$23 Per person with MN Taxes and Service Charge added: \$30

## **ENTREES**

# Beef Stroganoff or Chicken Stroganoff

With mushrooms and egg noodles in a sauce finished with sour cream.

## **Beef Tips**

Seared with mushrooms and onions in a beef gravy

#### Pot Roast

Slow-roasted, served with rich brown gravy & pan-roasted vegetables.

## Salmon - Served with One of Two Sauces

Select from Béarnaise or Citrus Bur Blanc. One choice only per event.

## Sliced Turkey

Mesquite turkey breast topped with turkey gravy

#### Sliced Ham

Smoked ham with Sweet and sour sauce

## **Chicken Chardonnay**

Delicately sautéed chicken breast finished in our own white wine sauce. Our chef recommends being paired with rice pilaf.

## Lemon Chicken

With capers and lemon zest.

#### Fried Chicken

Perfectly cooked, tender & juicy.

## Chicken Parmesan

Breaded chicken breast, marinara sauce & Parmesan cheese over angel hair pasta.

# \*Vegetarian, Vegan & Gluten-Free Option

# Individual Roasted Vegetable Napoleon Stack Priced Per Plate/Person: \$16.31 / \$21

Stacked roasted zucchini, yellow squash, fresh tomato, yellow onions, carrots with marinara sauce, and a rosemary sprig.

# Carving Station... For an event, you would like to add a touch of elegance

For Chef Carving Station: Minimum 2 hours at \$50.00 per hour per Chef Mike Carved Meat Options- Select One

Smoked Ham, Turkey, and Brisket \$24.86 / \$32.00 Prime Rib \$26.41 / \$34.00

Food orders with final counts are required 10 Days Prior to the event.

Small additions/corrections in the food total can be done up to 2 days before the event.