



BUFFET MENUS

Choice of 2 Entrée selections. Entrée served with a Seasonal Vegetable and a Starch option: Baked Potato, Whipped (with or without garlic), Au Gratin, Rice Pilaf. Mixed Green Salad and Roll
\$22.50 per person.

Beef Stroganoff

Juicy beef and mushrooms in a creamy sauce.

Beef Tips

Seared with mushrooms and onions in beef gravy.

Pot Roast

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

Salmon Served with One of Two Sauces:

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

Sliced Turkey

Roasted 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.

Lemon Chicken

Parm-crust chicken breast with capers and lemon zest.

Fried Chicken

Perfectly cooked, tender, and juicy.

Vegetarian, Vegan & Gluten-Free Option:

Individual Roasted Vegetable Napoleon Stack, Priced Per Plate/Person: \$18.00

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

Carving Station Option ... \$100 fee per selection

Carved Meat Options - Select One:

Smoked Ham or Roasted Turkey Breast: \$24.00

Beef Brisket: \$25.00 or Prime Rib: \$26.00