

MENU OPTIONS

Dinner Buffet Package

Starts @ \$22.50/person*

Two Entrees
One Starch One Vegetable
Tossed Salad or Caesar Salad
Rolls & Butter Pats
Coffee, Tea, Ice Tea, Soft Drinks, Juices
Small Dessert

Package includes:

- Votive Candles or Vased Silk Flowers on Round Mirrors
- Cream Linen Tablecloths with choice of Black, Gold, or Cream linens
- Place settings of China, Glassware, & Silverware
- Complete Room Set-up, Service, & Breakdown
- Full Service Staff of Servers to attend to your every need
- Cake Service: We cut, plate, and serve your cake
- Four Hour Event Max

* Prices subject to 6.75% Sales Tax and 20% Service Charge

- Kids under 10 are half price of adult meal, under 4 are free.

Buffet Selections

Available Entrees (2)

Baked Chicken (bone in)
Grilled or breaded chicken breast
Chicken Marsala
Chicken Paprikash
Chicken Parmesan
Chicken Franciase
Stuffed Chicken Breast
Italian Sausage w/ peppers and onions
Meatballs in Marinara
Lasagna (Meat, Cheese, Vegetable)
Eggplant Parm

Baked Boneless Pork Chops
Grilled Boneless Pork Chops
Roast Pork
Stuffed Roast Pork
Pork Schnitzel
Roast Beef
Goulash
Beef Tips
Beef Burgundy
8 oz trout
6 oz Salmon

Starches (1)

Roasted Redskin Potatoes
Mashed Potatoes
Au Gratin Potato
Scalloped Potato
Potato Pancakes
White Rice
Rice Pilaf

Penne Pasta w/ Marinara Sauce
Penne Alfredo
Mac & Cheese
Sweet Potato Casserole
Bakers Potatoes
Spaetzles (homemade noodles)

Vegetables (1)

Steamed California Mix
Peas and Carrots
Glazed Baby Carrots
Marinated Roasted Cauliflower
Roasted Butternut Squash
Sauerkraut
Sautéed Green Beans
Brussel Sprouts

Asparagus (based on availability)
Baked Beans
Corn
Roasted Vegetables
Steamed Italian Mix
Fresh Local Vegetable (depends on season)

Dessert Selections

French Cheesecake
Chocolate layer cake
Vanilla layer cake
Carrot Cake
Chocolate Mousse Cake