

Dinner Buffets

(A minimum guarantee of 50 people is required for all dinner buffets)

Salad Selections

*Tossed Field Greens with Cucumbers, Carrots, Tomatoes, Cheese and Croutons
(Ranch, Italian and Balsamic Vinaigrette Dressings)*

Classic Caesar Salad

Whole Wheat Penne Pasta Salad

Traditional Favorites

Chicken Picatta with Angel Hair Pasta

Beef Stroganoff with a Creamy Smetana Sauce

Ziti al Forno with Sausage-Mushroom Marinara

Meat & Five Cheese Lasagna

Southern-Fried Chicken

Creole-Blackened Catfish Filets

Country Fried Catfish Filets

Pot Roast with Rich Country Black Pepper Gravy

Choice of 2 Entrée Items: \$27.95

Choice of 3 Entrée Items: \$30.95

Club Classics

Breast of Chicken with a Wild Mushroom Mornay Sauce

Italian Chicken Rustico with Prosciutto

Pan-Seared New England Cod Loin with a Lemon-Caper Sauce

Brown Sugar-Cured Filet of Atlantic Salmon with Dill Sabayon

Roasted Porkloin with an apple bourbon Demi-Glaze

Char-Grilled Flat Iron Steak with Cabernet-Mushroom Sauce

Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce

(an additional \$1.95 per person)

Choice of 2 Entrée Items: \$29.95

Choice of 3 Entrée Items: \$33.95

Accompaniments (choice of three)

Harvest Wild Rice

Buttermilk Mashed Potatoes

"Loaded" Mashed Potatoes

Herb-Roasted Potatoes

Escalloped Potatoes

Butter Steamed Broccoli

Honey Butter Glazed Carrots

Fresh Country Green Beans

Traditional Green Bean Casserole

Florette Vegetable Medley (Carrots, Broccoli, Cauliflower and Peppers)

Our Chef will select a variety of delicious desserts to complete your meal!

Iced Tea and Regular / Decaffeinated Coffee