

# Dinner Buffets

*(Minimum of 30 guests required.)*

- ◆ **Hand Carved Medallions of Beef Tenderloin** 27.50 per guest
- ◆ **Hand Carved Roasted Prime Rib** served with Au Jus 25.00 per guest
- ◆ **Hand Carved Top Round of Beef** served with Au Jus 15.95 per guest
- ◆ **Top Round of Beef** sliced and served with a Rich Brown Gravy 14.95 per guest
- ◆ **Hand Carved Roasted Turkey Breast** served with a side of Rich Brown Gravy 17.95 per guest
- ◆ **Roasted Turkey Breast** sliced and served in Gravy 16.95 per guest
- ◆ **Hand Carved Apple Glazed Pork Loin Roast** 15.95 per guest
- ◆ **Center Cut Pork Chops** stuffed with Celery Sage Dressing 14.95 per guest
- ◆ **Hand Carved Home Baked Glazed Ham** 15.95 per guest
- ◆ **Parmesan Breast of Chicken** served with a Rich Marinara Sauce 16.95 per guest
- ◆ **Sun Dried Tomato Stuffed Chicken** 16.95 per guest
- ◆ **Tuscan Chicken** topped with Tomato, Mozzarella and Parmesan Cheese 16.95 per guest
- ◆ **Breast of Chicken** served over Rice with a Mushroom Gravy 15.95 per guest
- ◆ **Breast of Chicken** marinated in Italian Seasonings 15.95 per guest
- ◆ **Baked Filet of Cod** served in a Lemon Garlic Butter 16.95 per guest
- ◆ **Panko Encrusted Tilapia** pan seared with Garlic Aioli 18.95 per guest

*Each Buffet includes a choice of a Pasta or Potato, a Vegetable, a Salad, Dinner Rolls with Butter, and a House Dessert.*

*Choose any two entrees; add \$2.00 to the higher priced entrée.*

*Events under 50 guests will be charged an additional \$2.00 per guest.*

# Sit-Down Dinners

*(Minimum of 30 guests required.)*

- ◆ **Tenderloin of Beef Medallions** with a Merlot Mushroom Demi Glace 27.50 per guest
- ◆ **Prime Rib** served with Au Jus 25.00 per guest
- ◆ **Roasted Turkey Breast** rolled with Celery Sage Dressing and topped with Gravy 18.95 per guest
- ◆ **Pork Loin Medallions** 18.95 per guest
- ◆ **Center Cut Pork Chops** stuffed with Celery Sage Dressing 16.95 per guest
- ◆ **Home Baked Ham** served with a Pineapple Glaze 16.95 per guest
- ◆ **Parmesan Breast of Chicken** served with a Rich Marinara Sauce 18.95 per guest
- ◆ **Sun Dried Tomato Stuffed Chicken** 18.95 per guest
- ◆ **Tuscan Chicken** topped with Tomato, Mozzarella and Parmesan Cheese (served over Spinach Fettuccine, add \$1.00) 18.95 per guest
- ◆ **Marinated Breast of Chicken** served over Rice Pilaf 17.95 per guest
- ◆ **Grilled Atlantic Salmon Filet** served with a Citrus Honey Butter 21.95 per guest
- ◆ **Baked Filet of Cod** served with a Lemon Garlic Butter 18.95 per guest
- ◆ **Panko Encrusted Tilapia** pan seared with Garlic Aioli 20.95 per guest

*Each Dinner includes Chef's Choice of a Pasta or Potato, a Vegetable, a House Salad, Dinner Rolls with Butter and a House Dessert.*

## *Vegetarian Fare*

- ◆ **Italian Mostaccioli** with Marinara Sauce 12.95 per guest
- ◆ **Vegetable Lasagna** 15.95 per guest
- ◆ **Steamed Vegetable Platter** served with Rice 12.95 per guest

*Vegetarian meals include Chef's Choice of a Side Dish, a House Salad, Dinner Rolls with Butter and a House Dessert.*

*Includes Pre-Set Ice Water*

*Add \$2.00 per guest for an extra entrée or choice of entrée.*