

BANQUET BUFFET MENU

All buffets include your choice of any five dishes from our list of Appetizers, Salads and Vegetables. Plus warm Rolls and Butter, Coffee and Tea. Our Desserts are listed and priced separately. If you choose to provide your own Dessert, we will plate and serve your Dessert for a service charge of \$1.00 per person.

Special menu requests due to diet, vegetarian allergies or other reasons are available. Children's platters are also available.

Buffet #1 ROAST PRIME RIB OF BEEF, Au Jus and carved to order
with one other entrée 21.95

with two other entrees 23.95

Buffet #2 STEAMSHIP ROUND OF BEEF, Bordelaise Sauce and carved to order
with one other entrée 19.95

with two other entrees 21.95

Buffet #3 ROAST BREAST OF TURKEY, natural sauce and carved to order
with one other entrée 19.95

with two other entrees 21.95

Buffet #4 BAKED COUNTRY HAM, fruit sauce carved to order
with one other entrée.....18.95

with two other entrees.....19.95

Buffet #5 Choice of any three entrees 20.95

Buffet #6 Choice of any two entrees 18.95

ENTRÉE SELECTIONS

Breast of Chicken Marsala

Breast of Chicken, Lemon Basil

Chicken Cordon Bleu

Chicken Piccata, Lemon Caper Sauce

Champagne Chicken, Wine Sauce & Grapes

Chicken Parmigiana

Honey Dipped Fried Chicken

Baked Stuffed Italian Shells, Marinara

Baked Penne Pasta with Vegetable

Tortellini Alfredo

Sliced Top Sirloin of Beef, Mushroom Sauce

Beef Tips Au Poivre

Beef Tips Stroganoff

Italian Meatballs

Seafood AuGratin, Toast Cups

Flounder Florentine

Baked Fillet of Salmon, Lemon Butter

Roast Loin of Pork, Marinara

Baked Country Ham, Fruit Sauce

Roast Loin of Pork, Natural Sauce

Seafood Newburg, Toast Cups

APPETIZERS, SALADS AND VEGETABLES

Choice of any five

Tossed Garden Salad, served
Caesar Salad, served
California Salad, served
Apple Sauce

Fresh Fruit Salad
Cole Slaw
Potato Salad
Macaroni Salad

Roast Red Russet Potatoes
Roasted Red Russet Potatoes, Rosemary
Creamy Whipped Potatoes
Baked Three Cheese Potatoes
Baked Idaho Potato
Cheddar Mashed Potatoes
Roasted Fingerling Potatoes
Roasted Corn Mashed Potatoes
Roasted Garlic Red Skin Mashed
Rice Pilaf
Oriental Fried Rice
Wild Rice Blend

Green Beans, Almondine
Maple Glazed Baby Carrots
Sugar Snap Peas with Pimento
Roasted Fresh Vegetables
Sugar Snap Peas with Baby Carrots
Broccoli, Cauliflower, Red Peppers
Green Beans, Wax Beans,
Asparagus Tips, Red Pepper
Buttered Peas with Mushroom
Maple Glazed Baby Carrots with
Apple
Buttered Cope's Corn, O'Brien
Vegetable Medley
Green Beans, Lima Beans, Pimentos