BUFFET DINNER

Please select from one of our buffet dinner selections; then choose the rest of your dinner based on the buffet you selected. All dinners are served with rolls, butter, coffee, tea and water.

(This menu begins at $17.95 per person.)

MENU ONE
One salad
Seasonal vegetable
One potato or pasta
Two entrees

MENU TWO
One salad
Seasonal vegetable
Potato and pasta
Two entrees

MENU THREE
One gourmet or regular salad
Served table side
Seasonal vegetable
One potato and pasta
One carving meat
One entrée
MENU SELECTION

PORK

PEPPERCORN PORK
Peppercorn encrusted pork loin roasted and served with its natural gravy

BAKED APPLE PORK
Roast loin of pork topped with an apple infused gravy

PORTERHOUSE PORK CHOP (12 oz. bone-in) - Add $2
Grilled to perfection

CHICKEN

SMOTHERED CHICKEN
Chicken breast topped with mushrooms, onions and bacon in a smoked gouda cream sauce

HERB ROASTED CHICKEN
Bone-in chicken seasoned with herbs and baked

CHICKEN MODEGA
Chicken breast covered with a creamy white wine sauce with artichokes, red peppers and onions

VELVET CHICKEN
Chicken breast smothered with a spinach and mushroom cream sauce with a hint of sherry

CHICKEN MARSALA
Chicken in mushroom marsala wine sauce
**BEEF**

**ROAST BEEF**
Slow roasted round of beef served in its natural gravy or mushroom demi-glace

**BEEF TIPS**
Served in a variety of sauces - Teriyaki, Beef Burgundy, Peppercorn, etc.

**SEAFOOD**

**SALMON**
Baked or blackened filet served with an elegant sauce

**TILAPIA**
We offer a variety of ways to prepare this fish

**PASTA**

**LASAGNA**
Select meat or vegetable in red sauce or spinach in white sauce

**PENNE PASTA**
Marinara, Garlic Parmesan Butter, Pomerosa or Bolognese

**FETTUCCINI**
Alfredo, Alfredo primavera, marinara, Bolognese, or garlic parmesan butter

**TORTELLINI (CHEESE OR MEAT)**
Alfredo, Alfredo primavera, marinara, Bolognese, or garlic parmesan butter

**CARVED MEATS**

**PRIME RIB OF BEEF** (market price)
Well-seasoned, then slow roasted and served with horseradish sauce

**TENDERLOIN** (market price)
Coated with dry rub and marinated, then roasted to perfection; choice of sauce

**ROAST PORK LOIN**
Rolled in black peppercorn and roasted, then served with its natural gravy

**TURKEY BREAST**
Baked to a golden brown, and served with cranberry relish
BAKED HAM
Cooked with a brown sugar glaze

SALADS

TOSSED SALAD
Assorted salad greens with tomatoes and choice of two dressings

CAESAR SALAD
Romaine lettuce, parmesan cheese, croutons and Caesar dressing

ROMAN SALAD
Assorted salad greens, mozzarella and parmesan cheese, red peppers, red onion and black olives, tossed in an Italian dressing

GOURMET SALADS

GREEK SALAD (add $1.50)
Romaine lettuce, red onion, pepperoncinis and feta cheese tossed in Greek dressing

SPINACH STRAWBERRY SALAD (seasonal, market price)
Fresh spinach and strawberries with candied nuts and parmesan cheese, tossed with poppy seed dressing

POTATO, RICE OR PASTA

Baked potato (sour cream and butter)
Rice (pilaf or wild)
Orzo pasta primavera
Buttered new potatoes
Penne pasta (Alfredo, marinara, garlic parmesan butter or pomerosa)
Smashed red potatoes (regular or garlic parmesan)
DESSERTS (Served ala Carte)

CHEESECAKES
Assorted…………. Starting at $3.00

COOKIES
Assortment………….$0.70 each, $8 per dozen

CUPCAKES
Chocolate or yellow ……$1.75 each
(5 dozen minimum)

BROWNIES
Powdered sugar …….. $1.00 per person
Iced (chocolate or white)…………$1.25 per person