



DINNER BUFFET

Buffet Menu Items Served with Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

SALADS

Mixed Seasonal Greens with Ranch and Lite Italian Dressing

Traditional Caesar Salad

Antipasto Salad

Pasta Salad

Tomato Mozzarella Salad

ENTRÉES

Baked Rigatoni Pasta

Southern Fried Chicken

Chicken Cacciatore

Home Style Stuffed Chicken Breast

Chicken Piccata with a Lemon Capers Sauce

Pan Fried Sliced Pork Loin with Braised Apples

Slow Roasted BBQ Pulled Pork

Salmon with Citrus Beurre Blanc Sauce

Baked White Fish with Herb Bread Crumbs

Beef Tips with Forest Mushroom Demi-Glace

Montreal Crusted Roasted Sirloin

Potato and Cheese Pierogi with Butter and Onions

**Our Chefs will prepare the appropriate complement of fresh seasonal vegetables and side dish to enhance your meal.*

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Prices Subject to Current 20% Service Charge and Appropriate Sales Tax



DESSERTS

Chef's Selection of Assorted Cakes, Pies, Bars and Petit Fors

Two Entrées	Three Entrées	Four Entrées
\$32 Per Person	\$38 Per Person	\$44 Per Person

Add Soup Du Jour for \$2.50 Per Person

Buffets are priced at a minimum of 50 people.

Please consult your catering professional for smaller groups.

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