

DINNER BUFFETS

Prices are per person, and include plated salad, dinner rolls with butter, two sides, iced tea, lemonade, coffee, water. Assorted sodas additional \$3 per person.

PREMIUM DINNER BUFFET

Choose 1 for \$30/ Choose 2 for \$35

Entrée Selection

- ◇ Herb roasted pork loin with Dijon mushroom cream sauce
- ◇ Herb roasted boneless chicken breast topped with fresh Mediterranean medley
- ◇ Whisky brined hickory smoked chicken with bourbon barbeque sauce
- Country pork chops with a southern style white gravy
- ◇ Fresh mushroom risotto topped with a marinated portabella mushroom

EXECUTIVE DINNER BUFFET

Choose 1 for \$35/ Choose 2 for \$40

Entrée Selection

- ◇ Seared beef medallions with homemade cognac mustard sauce
- ◇ Marinated shoulder tender with red wine mushroom sauce
- Roasted salmon with a teriyaki glaze over a bed of Jasmine rice
- Panned chicken breast with mornay sauce
- ◇ Caprese Mushroom Tower ◇

PRESIDENTIAL DINNER BUFFET

Choose 1 for \$40/ Choose 2 for \$45

Entrée Selection

- ◇ Swordfish topped with mango salsa & cilantro pesto
- Prime rib of beef with creamy horseradish and au jus*
- ◇ Bacon Wrapped Filet Mignon with demi glaze
- ◇ Marinated flank steak with peppers, onion, & a Cajun cream sauce
- ◇ Roasted chicken breast topped with heirloom tomato, fresh basil & mozzarella

*Item can be carved for an extra charge

◇ Gluten Free Items

◇Vegetarian Option (can be plated for up to 10 guests)

PACKAGE INCLUSIONS

Choice of plated salad (choose one of the following)

- ◇ Garden salad served with buttermilk ranch and balsamic vinaigrette on the side
- ◇ Spinach salad with dried cranberries, toasted almonds, house bacon and balsamic vinaigrette
- Traditional Caesar salad tossed in Caesar dressing

Choice of sides (choose two of the following sides)

- ◇ Corn on the cobb
- ◇ Green Beans
- ◇ Broccoli
- ◇ Roasted Brussel Sprouts
- ◇ Rice pilaf
- ◇ Potato au gratin
- ◇ Country mashed potatoes
- ◇ Roasted red potatoes