

BUFFET DINNERS

All Buffet Dinners are served with 1 choice from each category of the Dinner Accompaniments, the Bread Basket, Fresh Ground & Brewed Coffee (Regular & Decaf), Hot Tea & Milk.
The Italian & Mediterranean theme buffets already have accompaniments chosen, but they may be modified.

ITALIAN BUFFET

Sauteed Chicken Breast with Marsala Sauce
Baked Lasagna with Italian Sausage
Fettuccini Alfredo with Vegetables
Sauteed Green Beans with Pimento Butter
Caesar Salad topped with Grape Tomatoes,
Parmesan & Homemade Croutons
Italian Pasta Salad
\$19.95

Carved New York Strip Loin & Sauteed Chicken Breast

NY Strip Loin served with Au Jus
Chicken Breast topped with Sherried Mushroom, Marsala Sauce
Champagne Cream Sauce or Sundried Tomato Buerre Blanc
\$20.95

Carved New York Strip Loin & Stuffed Chicken Breast

NY Strip Loin served with Au Jus
Chicken Breast with Wild Rice Stuffing with Gouda &
Provolone cheeses topped with Sherried Mushroom Sauce
\$23.95

Carved New York Strip Loin & Oven Roasted Turkey Breast

NY Strip Loin served with Au Jus
Sliced Roast Turkey Breast topped with Natural Gravy
\$20.95

Carved Pit Ham & Sauteed Chicken Breast

Carved Honey Maple Glazed Pit Ham
Chicken Breast topped with Sherried Mushroom
Sauce, Marsala Sauce or Champagne Cream Sauce
\$20.95

MEDITERRANEAN BUFFET

Sauteed Chicken Breast with White Wine, Olive Oil,
Tomatoes, Artichoke Hearts & Kalamata Olives
Broiled Halibut with Lemon Caper Butter
Orecchiette Pasta tossed with Roasted Garlic, Pine Nuts,
Fresh Spinach, Kalamata Olives, Olive Oil & Parmesan Cheese
Sauteed Green Beans with Diced Roma Tomatoes
Romaine & Mesclun Greens tossed with Grape Tomatoes,
Red Onion, Garlic Toasted Almonds & a Greek Vinaigrette
\$21.95

Carved Stuffed Pork Loin & Sauteed Chicken Breast

Pork Loin with Apple Cinnamon Stuffing & Bourbon Demi-Glaze
Chicken Breast topped with Sherried Mushroom, Marsala Sauce
Champagne Cream Sauce or Sundried Tomato Buerre Blanc
\$20.95

Sauteed Chicken Breast & Baked Salmon

Chicken Breast topped with Sherried Mushroom
Sauce, Marsala Sauce or Champagne Cream Sauce
Baked Salmon with Browned Lemon Butter
\$21.50

Carved New York Strip Loin & Baked Salmon

NY Strip Loin served with Au Jus
Salmon topped with Basil Cream Sauce
\$23.50

Carved New York Strip Loin & Broiled Walleye

NY Strip Loin served with Au Jus
Walleye topped with Lemon Butter
& Slivered Almonds
\$24.95

Substitute Carved Prime Rib for NY Strip Loin – Add \$3.00 per person
Substitute Carved Beef Tenderloin for NY Strip Loin – Add Market Price

Entrees may be paired differently, please ask for pricing.
A 3rd Entrée may also be added to any buffet at an additional charge.
Children's Buffet Pricing : 0-2 years =No Charge & 3-8 years = 1/2 of listed price.