

**MAGNIFICENT DINNER BUFFETS**

Pork Chop Towers - baked until tender, topped with Onions, Green Peppers and Mushrooms in a Seasoned Gravy
\$11.95

Land & Sea - Choice Filet Mignon and Sautéed Stuffed Shrimp \$16.95

Pear Dijon Pomme De Terre – Chicken Breast stuffed with Pear Dijon Mustard Sauce, Granny Smith Apples, Cured Prosciutto and a special Swiss Cheese blend \$12.95

Broccoli Chicken & Mushroom Risotto– Chicken Breast stuffed with a rich Broccoli Cheese blend then finished with a Creamy Mushroom Risotto. \$12.95

Maui Magic – Tender, Tangy Baby Back Ribs. Your choice of BBQ, Teriyaki or Honey Glazed
Full rack \$17.95 - half rack \$15.25

Black Tie Affair – Choice Boneless Prime Rib, slow roasted to perfection, served in natural Au jus
\$15.95

Sea of Love – Scallops or Shrimp De Jonghe, baked in seasoned butter, topped with seasoned bread crumbs and baked until tender and flavorful \$13.95

Mardi Gras Mambo – Seasoned Tenderloin Brochette, broiled on a skewer with Onion, Green Pepper & Mushrooms. Served over your choice of Rice \$15.95

Cloud Nine – Pork Chop Filet with a Garlic Mushroom Sauce \$11.95

Unforgettable – Cornish Game Hen stuffed with our Homemade Dressing and baked until tender and juicy. Finished off with your choice of glaze \$11.95

Harvest Treat – Plump Chicken Breast wrapped around sliced Prosciutto, Swiss and American Cheese and a puree of Sage, Rosemary and Garlic. Topped with Parmesan Cheese and Italian Herbs \$14.95

Our House Special – 10oz. Choice Tenderloin Filet delicately seasoned with Bacon, Shallot & Wine Sauce. It will melt in your mouth! \$16.95

Chicken Divan – Succulent Chicken Breast topped with Fresh Broccoli and our Homemade Divan Sauce \$11.95

Chicken En Croute– Chicken Breast Stuffed with Mushrooms in Marsala demi-glaze, covered in a light, flaky Puff Pastry \$11.95

Parmesan Baked Salmon – Salmon Filet baked with our own special Parmesan Sauce \$11.95

London Broil – Marinated Flank Steak with Mushrooms, Onions and Demi Glaze 15.95

Whole Lobster – You choose the size. We will make your mouth water with the King of Seafood \$Market\$

04/2011



**Your menu comes with:**

Delivery, set up, disposable plates, napkins, utensils and serving equipment.

Your magnificent menu choices**CHOOSE ONE POTATO:**

SEASONED MASHED POTATOES
 POTATOES ROMANOFF
 PARMESAN DUTCHESS POTATOES
 GOLDEN TWICE BAKED
 OVEN ROASTED
 POTATOES O'BRIEN
 GOLDEN POTATO MEDLEY
 HASH BROWN CASSEROLE
 BAKED POTATO
 SLICED REDS IN PARMESAN CREAM

CHOOSE ONE FRESH VEGETABLE:

SWISS VEGETABLE MEDLEY
 CARROTS A L'ORANGE
 CASHEW GREEN BEANS
 GREEN BEANS with BACON & ONION SAUCE
 BROCCOLI & CAULIFLOWER MEDLEY
 GREEN BEAN CAESAR
 CAULIFLOWER
 BROCCOLI

CHOOSE ONE SALAD:

TOSSED LETTUCE SALAD & DRESSING
 SPINACH SALAD & HOT BACON DRESSING
 LAYERED BUFFET SALAD
 ITALIAN VEGETABLE SALAD
 BLT BUFFET SALAD
 SLICED TOMATOES, MOZZARELLA AND PESTO
 FRESH FRUIT SALAD – IN SEASON
 PARMESAN VEGETABLE SALAD
 GARDEN SALAD
 CAESAR SALAD
 ASSORTED PASTA SALADS
 CRANBERRY MOUSSE
 FRESH FRUIT
 CONFETTI OR FLUFFY LEMONADE JELLO
 CRANBERRY SPINACH SALAD * ADD \$0.75
 STRAWBERRY SPRING MIX SALAD *ADD \$0.75

CHOOSE ONE BREAD:

SILVER DOLLAR DINNER ROLLS
 ASSORTED DINNER ROLLS
 MINI FRUIT MUFFINS
 HOME MADE BREADSTICKS

CHOOSE ONE BEVERAGE

COFFEE TEA MILK PUNCH

RICE OR STUFFING OPTIONS:

WILD RICE GARDEN RICE
 BROCCOLI ALMOND RICE RICE PILAF
 SAGE & ONION STUFFING WILD RICE STUFFING
 MUSHROOM STUFFING ALMOND STUFFING
 ORZO TUSCANO ROASTED APPLE ORZO

