



Magnificent Dinner Buffet Menu

Guests	50 – 99	100– 199	200– 299	300 +
Pork Chop Towers- <i>Tender, Juicy Chops, Buried in Vegetables & Gravy</i>	\$12.50	\$12.00	\$11.50	\$11.00
Land & Sea - <i>Filet Mignon & Stuffed Shrimp</i>	\$18.25	\$17.75	\$17.25	\$16.75
Pear Dijon Pomme de Terre - <i>Chicken, Apples, Prosciutto, Dijon</i>	\$14.50	\$13.75	\$13.25	\$12.75
“Killer” Baby Back Ribs - Full Rack	\$16.75	\$15.95	\$15.50	\$14.95
- Half Rack	\$13.75	\$12.95	\$12.50	\$11.95
Black Tie Affair - <i>Choice Boneless Prime Rib</i>	\$17.50	\$16.75	\$16.25	\$15.95
Sea Of Love - <i>Scallops or Shrimp De Johnge</i>	\$15.25	\$14.75	\$14.25	\$13.75
Tenderloin Brochette	\$14.50	\$13.95	\$13.50	\$13.25
Unforgettable - <i>Stuffed Cornish Game Hen</i>	\$12.25	\$12.00	\$11.55	\$11.25
Harvest Treat- <i>Seasoned Chicken Breast, Prosciutto, Cheeses, Herbs</i>	\$14.50	\$13.95	\$13.50	\$12.95
House Special-10 Oz. Choice Tenderloin, Bacon, Wine & Shallot Sauce	\$17.25	\$16.75	\$16.25	\$15.50
Chicken Encroute- <i>Mushroom Stuffed Chicken Breast in Puff Pastry</i>	\$14.50	\$14.25	\$13.75	\$13.25
Shrimp Alfredo	\$14.95	\$14.50	\$14.25	\$13.75
Parmesan Baked Salmon	\$12.95	\$12.50	\$12.25	\$11.95
Baked Cod Almondine - 8 oz.	\$12.25	\$11.95	\$10.95	\$10.95
Sauteed Shrimp - <i>6 Perfectly Done Seasoned Jumbo Shrimp</i>	\$14.75	\$14.50	\$13.95	\$13.50
Surf & Turf - <i>Let us make a custom menu for you</i>	Call	For	Market	Price
Lobster Tail - <i>Your Choose the size</i>	Call	For	Market	Price

Menus include Disposable plates, napkins, utensils, serving equipment, buffet tablecloths

Accompaniment choices are on reverse menu

China and linen rentals, floral centerpieces and decorations are extra

Service personnel & bartender service available for a small extra fee

Sales tax of 5.5% and 18% service fee will be added

4/2016



**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

CHOOSE ONE DESSERT

COOKIES

BARS

BROWNIES

CAKE

KNEE CAPS

CUPCAKES

RICE OR STUFFING OPTIONS:

WILD RICE
 BROCCOLI ALMOND RICE
 SAGE & ONION STUFFING
 MUSHROOM STUFFING
 ORZO TUSCANO

GARDEN RICE
 RICE PILAF
 WILD RICE STUFFING
 ALMOND STUFFING
 ROASTED APPLE ORZO

