

# LUNCHEON BUFFET

*Each buffet features a sumptuous array of seasonal, gourmet and house specialties in addition to whatever main courses you select. We also include Caesar and Balparma salads, rolls, and coffee, tea, iced tea or lemonade. Before 4pm.*

**BUFFET** (All buffets require a minimum of 50 guests.)

Choice of One Entree .....	\$24.00
Choice of Two Entrees .....	\$28.00

**ENTREES**

- Top Sirloin of Beef \* in Au Jus and Creamy Horseradish
- Herbed Baked Chicken
- Cornbread Stuffed Pork Loin with Mushroom Gravy
- Cornbread Stuffed Chicken Breast
- Chicken Picatta
- Chicken Marsala
- Salmon with Key West Seasoning (Lemon, Thyme and Basil) (additional \$2.00)
- Prime Rib\* (carved at the buffet table) (market price)
- Filet Mignon\* (market price)
- Pasta Primavera
- Macaroni & Cheese

**VEGETABLES** (Choice of Two)

- Fresh Green Beans
- Steamed Broccoli
- Honey Glazed Carrots
- Vegetable Medley
- Corn

**POTATOES** (Choice of One)

- Au Gratin
- Whipped
- Whipped Red Skins w/Garlic
- Baked Potato with Sour Cream
- Twice Baked (add \$2.50)
- Herbed Red Skin
- Wild Rice

**Cold Cut Buffet**.....\$22.00

*A variety of fresh sliced deli meats, cheeses and breads, lettuce, tomato, cole slaw, potato salad, relish tray and potato chips.*

**All prices are subject to 6% sales tax and 20% setup charge. Prices subject to change until contract signed.**

*\*Cooked to order foods: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

