

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.

**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.*

DEER LAKE
BANQUET CENTER