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# DINNER BUFFET

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*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.*

**BUFFET** (All buffets require a minimum of 75 guests.)

Choice of Two Entrees ..... \$34.00

Choice of Three Entrees ..... \$36.00

*Your banquet coordinator will also be pleased to customize a menu according to your liking.*

**ENTREES** (Choice of Two or Three)

Prime Rib\* (additional \$5.95 carved at the buffet table)

Filet Mignon\* (additional \$9.95)

Choice Sirloin\* in Au Jus and Creamy Horseradish

Salmon\* with Key West Seasoning (Lemon, Thyme and Basil)

Herbed Baked Chicken

Chicken Piccata

Chicken Marsala

Hawaiian Marinated Chicken Breast

Cornbread Stuffed Chicken Breast

Stuffed Pork Loin with cornbread stuffing and mushroom sauce

Beef Mostaccioli

**PASTA** (Choice of One)

Fettuccini Alfredo

Macaroni and Cheese

Mostaccioli

(Marinara Sauce)

Spring Vegetable Pasta

(Asparagus, Zucchini, Summer

Squash and Herbs)

**VEGETABLES** (Choice of One)

Fresh Green Beans

Steamed Broccoli

Honey Glazed Baby Carrots

Corn

Vegetable Medley

**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

**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**