



## Buffet Dinner Entrée Selections

Buffets include choice of (2) entrees (1) potato (2) hot vegetables (2) cold salads, assorted bread/rolls and coffee.

**NOTE: When selecting (2) entrees that are not priced the same you are charge the higher price entrée.**

### -Poultry-

**Baked Chicken-** Herb seasoned bone in chicken consisting of breasts, thighs, wings and drumsticks. Served with a side of BBQ sauce. **GF \$18.00pp**

**Chicken Breast-** Baked seasoned boneless chicken breast topped with your choice of sauce. **GF \$18.50pp**

**Stuffed Chicken Breast-** Stuffed with spinach, cheese and topped with parmesan panko breadcrumbs. **\$18.50pp**

**Chicken Cordon Bleu-** Filled with ham and swiss cheese and topped with white cheese cream sauce. **GF \$18.50pp**

**Roast Turkey-** White and dark meat on a bed of dressing topped with homemade turkey gravy. **\$18.50pp**

**Carved Turkey Breast-** Natural turkey breast slow cooked and carved on the buffet. **GF \$19.00pp**

### -Beef-

**Roast Beef & Gravy-** Slow cooked roast beef sliced and served with homemade beef gravy. **\$18.00pp**

**Meatloaf-** Comfort food! Sliced a topped with your choice of mushroom gravy **or** a tomato based sauce. **\$18.00pp**

**Pot Roast-** A savory, slow cooked classic- served with homemade beef gravy. **\$18.50pp**

**Carved Roast Beef-** Slow roasted and carved at the buffet. Served with a creamed horseradish and au jus on the side. **GF \$19.00pp**

**Beef Brisket-** Lightly smoked and slow cooked. Served in its natural juice with BBQ sauces on the side. **GF \$22.00pp**

**Carved Tri Tip Steak-** Seasoned, marinated and grilled. Carved at the buffet, served with a demi glaze and steak sauce. **GF \$22.00pp**

**Carved Prime Rib-** Slow cooked, carved at the buffet served with a creamed horseradish and au jus on the side. **GF \$26.00pp**

### **-Pork-**

**Roast Pork-** Sliced pork roast served on a bed of dressing topped with homemade pork gravy. **\$18.00pp**

**Stuffed Pork Chop-** Herb seasoned boneless pork chops stuffed with an apple walnut dressing and topped with a light pork gravy. **\$18.50pp**

**Pulled Pork-** Seasoned and slow cooked. In its own juices- served with BBQ sauce and chipotle mayo. **GF \$18.00pp**

**Carved Pork Loin-** Caribbean seasoned and grilled. Carved at the buffet, served with a mango salsa and BBQ sauce. **GF \$18.50pp**

**Baked Ham-** Sliced and topped with a pineapple brown sugar glaze with pineapple chunks. **GF \$18.00pp**

**Carved Ham-** Lightly smoked, slow cooked Pit Ham and carved at the buffet. **GF \$18.00pp**

### **-Pasta-**

Choice of (2) entrees, (3) salads, breadsticks and coffee.

**Lasagna-** Layers of Italian sausage, Ricotta, Mozzarella and marinara sauce topped with parmesan cheese. **\$18.00pp**

**Vegetable Lasagna-** Spinach, carrots, mushrooms, layered with Ricotta, Mozzarella and marinara sauce topped with parmesan cheese. **\$18.00pp**

**Four Cheese Penne-** A blend of cheese mixed with our Alfredo and marinara sauces. **\$18.00pp**

**Bruschetta Chicken Pasta-** Sliced chicken breast, penne pasta, bruschetta and Parmesan cheese. **\$18.50pp**

**Chicken Penne Alfredo-** Seasoned chicken breast and penne pasta, covered with our homemade Alfredo sauce. **\$18.25pp**

**Tortellini-** Cheese filled tortellini with choice of marinara, Alfredo or pesto cream sauce. **\$19.00pp**

**Pasta Bar-** Bowtie and Penne pasta, choice of (2) pesto cream, marinara, four cheese or Alfredo sauces, choice of (2) Italian meatballs, Bolognese, sliced chicken or vegetable mix (onions, peppers, mushrooms) **\$19.00pp** as only entrée or add **\$5.00pp** as a second entrée. **\*Pasta bar may not be added to other entrée categories.**

### **-Seafood-**

**Seafood Penne-** A variety of seafood tossed in our Alfredo sauce served over Penne pasta. **\$25.00pp**

**Salmon-** Baked Salmon with choice of ginger teriyaki sauce or a lemon dill cream sauce **(GF)**. **\$25.00pp**

**Baked Cod-** A cod filet topped with a simple lemon butter sauce. **(GF)** **\$23.00pp**

**Coconut Shrimp Curry-** Shrimp and sliced onion in a coconut curry cream sauce served over rice. **(GF)** **\$24.00pp**

**-Mexican-**

Choice of (2) entrees, rice or refried beans, chips & salsa, cheese, lettuce, tomatoes, sour cream and coffee. Add Guacamole \$1.25pp

\$18.50pp

**Chicken Fajitas**- chicken breast strips cooked with sliced onions and peppers, served with flour tortillas.

GF

**Burritos- (Enchilada Style)** flour tortillas filled with your choice of filling and sauce. Topped with cheese and baked.

**Taco Bar**- choice of filling served with taco shells and flour tortillas.

**Mexican Lasagna**- Layers of flour tortillas, beans and choice of filling and sauce. Topped with cheese and baked.

**Fillings**- seasoned ground beef, shredded chicken, pork carnitas, spicy shredded beef or a vegetable mix.

**Sauces**- Enchilada Sauce (red- mild) or Verde Sauce (green- medium)

**-Bar-B-Que-**

Choice of (2) entrees, roasted potatoes, (2) salads, rolls, corn muffins, honey butter, and coffee.

\$18.50pp

**BBQ Chicken**- Herb seasoned bone in chicken consisting of breasts, thighs, wings and drumsticks baked in BBQ sauce. **GF**

**BBQ Pork Chops**- Herb seasoned country style pork chops baked in BBQ sauce. **GF**

**BBQ Beef**- Shredded roast beef in BBQ sauce. **GF**

**Pulled Meats**- Choice of slow roasted and pulled; pork, turkey or chicken. Served with sauces on the side. **GF**

**Beef Brisket**- Slow cooked, lightly smoked, sliced and served with sauces on the side. **GF** Add \$4.00pp

**Pork Ribs**- St. Louis style spare ribs slow cooked, sauced and grilled. **GF** Add \$2.50pp

**Additional Options**

- Add a 2<sup>nd</sup> potato choice..... \$2.50pp
- Add a 3<sup>rd</sup> salad choice..... \$2.50pp
- Add a 3<sup>rd</sup> entrée choice..... \$5-6pp  
(depends on entrée selection)
- Add Gluten Free Rolls .....\$1.00ea