



Buffet Dinner Sides

Potatoes/Starch

Baby Yukon Golds- steamed and tossed with butter and parsley. **GF**

Roasted Potatoes- rosemary seasoned gold potatoes with sliced peppers and onions. **GF**

Au Gratin- diced potatoes in a creamy cheese sauce topped with cheddar cheese. **GF**

Garlic Mashed- fresh red skinned potatoes mashed with garlic and butter. **GF**

Mashed W/ Gravy- creamy mashed potatoes served with homemade gravy on the side. **GF***

Baked Mashed- Creamy mashed potatoes, sour cream, cheese, etc..topped and then baked with a parmesan/panko bread-crumb mix.

Wild Rice- a blend of wild and long grain rice with seasonings. **GF**

Hot Vegetables

Green Bean Almandine- steamed whole green beans with slivered almonds and butter. **GF**

Glazed Baby Carrots-steamed and topped with a brown sugar glaze. **GF**

Classic Blend- steamed whole green beans, carrots, slivered almonds in butter and garnished with deiced red pepper. **GF**

Corn- steamed with butter and parsley. **GF**

Roasted Vegetables- a variety of fresh seasonal vegetables. **GF** **Add \$2.50 per person.**

Cold Salads

Caesar- Romaine lettuce, shredded Parmesan cheese, croutons and a creamy Caesar dressing.

Tossed- Mixed greens, carrots, cucumbers, tomatoes, served with sunflower nuts and croutons. Choice of (2) dressings. **GF***

House- A blend of romaine lettuce and spring mix, mixed with crasins, pears, walnuts and feta cheese tossed in a mango pineapple vinaigrette. **GF**

Broccoli Sunflower- Broccoli florets, red grapes, sun flower nuts and green onions tossed in a sweet mayo- based dressing. **GF**

Pasta Salad- Tri colored Rotini mixed with green peppers, tomatoes, celery and parmesan in a creamy Italian dressing.

Wild Rice Salad- Wild and long grain rice with carrots, celery and shredded cheddar cheese in a buttermilk ranch dressing. **GF**

Coleslaw- A traditional creamy coleslaw. Or try it Hawaiian style with crushed pineapple and a citrus dressing. **GF**

Marinated Veggies- Fresh seasonal chopped vegetables marinated in a balsamic vinaigrette dressing. **GF**

Vegetable Supreme- Fresh seasonal chopped vegetables with shredded cheddar cheese mixed with our Caesar and Ranch dressings.

Fresh Vegetables- Baby carrots, celery sticks, cucumbers, broccoli and cherry tomatoes served with Ranch dressing dip. **GF**

Fresh Fruit- Carved watermelon bowl, with sliced cantaloupe, pineapple, honey dew, grapes and strawberries served on a large platter. **GF** **NOTE: fruit is seasonal selections offered Mid May through September ONLY add \$0.75 per person**

Sauces

For our chicken breast selections.

Herb Parmesan- Traditional white cream sauce with Parmesan and Romano cheeses. **GF**

Bruschetta- A Classic. Diced tomatoes, garlic, basil and olive oil. **GF**

Pesto Cream- Pesto blended with heavy cream for flavorful sauce. **GF**

Mango Pineapple- Our homemade mango salsa mixed with our mango pineapple vinaigrette. **GF**

Jack Daniels- A sweet teriyaki flavored sauce with onions and Jack Daniels.

Marsala- Marsala wine, mushrooms, onions and tomatoes. **GF**

Garlic Herb Butter- Our house made herb seasoning and garlic blended into a butter sauce. **GF**

Additional Options

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

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