



# Dinner Buffets

(Minimum 20 People)

All Dinner Buffets Include Choice of (3) from the Salad Selection, Choice of (3) from the Accompaniment Selection, Choice of (1) Dessert from the Dessert Selection and Fresh Baked Bread, Butter, Coffee, Decaf, Tea and Milk.

## Entrée Choices

Choice of (2) Entrées \$18.95      Choice of (3) Entrées \$20.50

### Chicken Breast with Supreme Sauce

Tender Breast of Chicken poached in White Wine and topped with a White Wine Cream Sauce.

### Chicken Breast Cordon Bleu with White Wine Cream Sauce

Boneless Breast of Chicken wrapped around Premium Smoked Ham and Wisconsin Swiss Cheese. Oven roasted and sliced, finished with a White Wine Cream Sauce.

### Baked Chicken

Tender Chicken, herbed rubbed and oven roasted golden brown.

### Southern Fried Chicken

Tender Chicken marinated and deep-fried crisp and juicy.

### Breast Of Chicken Teriyaki

Boneless Chicken Breast charbroiled and glazed with Golden Teriyaki Sauce.  
Served on a broiled Pineapple Ring.

### Chicken Kung Pao

Chicken Stir-Fried in a Spicy Sauce with Carrots and Crunchy Peanuts.  
Served with Jasmine Rice and our own Asian Vegetable Medley.

### Crusted Cod

Flaky Cod Fillet is crusted with a Light Potato, Chive and Cheddar blend

### Roast Turkey

Slow roasted Whole Turkey Sliced and served with Sage Dressing and Natural Gravy.

### Baked Mahi Mahi

Baked in a White Wine and Lemon sauce

### Broiled Salmon

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter.

### Roast Pork Loin

Tender slow roasted Center Cut Canadian Back Porkloin, sliced In Medallions  
and topped with Natural Pan Gravy.

## **Baked Stuffed Pork Chop**

A Boneless Center Cut Pork Chop stuffed with our Herb Dressing and topped with Natural Sauce.

## **Braised Tenderloin Tips**

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a Rich Brown Sauce.  
Served with Egg Noodles.

## **Roast Strip Loin**

Slow roasted Choice Strip Loin, sliced and topped with a Red Wine Brown Sauce.

## **Roast Prime Rib of Beef Au Jus**

Slow roasted Choice Ribeye, sliced and served In Natural Jus.

## **Lasagna**

Tender Lasagna Sheets layered with Italian Meat Sauce, Ricotta, Mozzarella and Parmesan Cheese. baked golden brown.

## **Vegetable Lasagna**

Lasagna Noodles layered with Chopped Spinach and Ricotta Cheese filling in a Rich Cream Sauce with Shred Carrots, Garlic and Onion. Topped with Parmesan Cheese Bread Crumbs.

## **Salad Selections (Choice of Three)**

Garden Salad  
Italian Pasta Salad

Broccoli & Cauliflower Salad  
Asian Slaw Salad  
Caesar Salad

Greek Penne Pasta Salad  
Cole Slaw  
Blue Cheese Potato Salad

Cottage Cheese  
Fruit Salad

## **Accompaniment Selections (Choice of Three)**

Parsley Buttered Potatoes  
Wisconsin Macaroni and Cheese  
Mashed Potatoes with Gravy  
Wild Rice  
Twice Baked Potatoes  
(Add \$1.00)  
Buttered Carrots

Green Bean Almondine  
Garlic Mashed Potatoes  
Oven-Browned Potatoes  
Buttered Corn  
Catalina Blend  
(Broccoli, Whole Green Beans, Carrots,  
Red Peppers Strips)

Steamed Red Skin Potatoes with Herb Butter  
Buttered Carrots with Sugar Snap Peas  
Au Gratin Potatoes  
Broccoli with Cheese Sauce (Add .50)  
Tuscan Blend  
(Whole Green Beans, Carrots, Squash,  
Zucchini, Red Pepper Strips)

## **Dessert Selection (Choice of One)**

Carrot Cake  
Strawberry Layered Cake  
Tiramisu

Chocolate Truffle Mousse  
Black Forest Cake  
Assorted Bars  
French Cheesecake

Assorted Dessert Bars  
Fresh Baked Gourmet Cookies  
Devonshire Apple Pie

**\*\*\* Children Ages 4-12 May Enjoy the Dinner Buffet For \$8.99  
The Dinner Buffet Option for Children Ages 3 and younger is free.**



## Dinner Entrées

Please Limit Your Entrée Choices To:

(1) Choice 20-25 people (2) Choices 25-50 people (3) Choices 50 or more people

**Dinner Entrees are to be Pre-Selected and Counts Submitted 72 Hours Prior To The Event.**

All Specialty Entrées Includes Choice of Salad, Choice of (2) Accompaniment Selections per Group, Fresh Rolls, Coffee, Decaf, Ice Tea, Milk and (1) Dessert

### Salad Choices

Balsamic Vinaigrette Spinach Salad , Garden Salad with (2) Dressings Or Caesar Salad

### Additional Starter Options:

Soup Du Jour \$2.99

Fresh Fruit Cup \$2.29

## Dinner Entrée Selections

### Baked Chicken \$16.99

Tender Chicken, herbed rubbed and oven roasted golden brown.

### Chicken Ballotine \$18.99

Tender Chicken Breast stuffed with toasted bread crumbs and Asiago and Romano cheeses. Seasoned with onion, garlic, olive oil and sun-dried tomato.

### Chicken Parmesan \$18.99

Sautéed Tender Italian Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese. Baked golden brown on a bed of Fettuccini.

### Chicken Marsala \$18.99

Tender Chicken Breast lightly seasoned and sautéed with Portabella Mushrooms in a Marsala Wine Sauce with Angel Hair Pasta.

### Chicken Breast with Supreme Sauce \$17.99

Tender Breast of Chicken poached in White Wine and topped with a White Wine Cream Sauce.

### Baked Mahi Mahi \$16.99

Delicate Mahi Mahi baked in White Wine and Lemon Butter.

### Broiled Salmon \$18.99

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter.

### Salmon Oscar \$21.99

Boneless Sockeye Salmon Filet topped with Jumbo Lump Crab Meat, Fresh Asparagus Spears and Hollandaise Sauce.

### Shrimp Scampi \$17.99

Tender Jumbo Shrimp sautéed with Garlic in a Lemon Wine Sauce and served with Penne Pasta.

### **Baby Back Ribs \$18.99**

A Half Rack of slow roasted and flash grilled Baby Back Ribs, finished with our own special Barbecue Sauce.

### **Roast Pork Loin \$17.99**

Center Cut Canadian Back Pork loin slow roasted. Hand carved Medallions placed on Herb Dressing and topped with Natural Pan Gravy.

### **Baked Stuffed Pork Chop \$18.99**

A Center Cut Boneless Pork Chop stuffed with Herb Dressing and finished with Natural Jus.

### **Sliced Roast Striploin \$21.99**

A 10oz. Portion of choice New York Striploin sliced and finished with a Cabernet Mushroom Sauce.

### **Braised Tenderloin Tips \$18.99**

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a Rich Brown Sauce.  
Served over Egg Noodles.

### **Broiled Steer Tenderloin-Sauce Bordelaise \$20.95**

An 8oz. Choice Steer Tenderloin Filet broiled to your asking (One Temperature Per Group).  
Served with Bordelaise Sauce.

### **Filet Mignon & Shrimp Scampi \$24.99**

A 4oz. Choice Steer Tenderloin Filet accompanied by Four Jumbo Prawns sautéed in Scampi Butter and served on a Bed of Angel Hair Pasta.

### **Accompaniment Selections (Choice of Two)**

Parsley Buttered Potatoes	Green Bean Almondine	Steamed Red Skin Potatoes with Herb Butter
Wisconsin Macaroni and Cheese	Garlic Mashed Potatoes	Buttered Carrots with Sugar Snap Peas
Mashed Potatoes with Gravy	Oven Browned Potatoes	Au Gratin Potatoes
Wild Rice	Buttered Corn	Tuscan Blend
Twice Baked Potatoes	Catalina Blend	(Whole Green Beans, Carrots, Squash, Zucchini, Red Pepper Strips)
(Add \$1.00)	(Broccoli, Whole Green Beans, Yellow Carrots, Red Peppers Strips)	Broccoli With Cheese Sauce (Add .50)
Buttered Carrots		

### **Dessert Selection (Choice of One)**

Carrot Cake	Chocolate Truffle Mousse	Assorted Dessert Bars
Strawberry Layered Cake	Black Forest Cake	Fresh Baked Gourmet Cookies
Tiramisu	Assorted Bars	Devonshire Apple Pie
	French Cheesecake: (Add Fresh Berries For .75)	

### **Children's Menu - (Ages 12 and under only please) \$6.95**

**\*\*All Meals served with a Fruit Cup and a Cookie and may be ordered upon arrival\*\***

Kids' Burger & Fries.	Kid's Chicken Tenders & Fries	Kid's Cheese Pizza
Grilled Cheese Sandwich & Fries	Kid's Corn Dog & Fries	Additional Toppings Upon Request.
	Kid's Macaroni & Cheese	