

*Fresh Italian Rolls & Butter*

***Choice of Salad***

*Garden Salad w/ Red Wine Vinaigrette, Sweet Onion French, Fresh Herb Ranch Dressings*

*or*

*Iceberg Hearts w/Warm Bacon Dressing*

*Or*

*Classic Caesar Salad*

*or*

*Seasonal Salad*

*Baby Lettuces, Fresh Seasonal Fruit, Candied Nuts, Dried Cranberries, Shredded Cheddar Cheese, Pumpernickel Croutons, Pomegranate Vinaigrette*

***Choice of Entrees***

***Beef & Pork Entrees***

*Carved Top Round of Beef,*

*Roasted Garlic Demi Glaze, Horseradish Dijon Sauce*

*Braised Beef Tips*

*Portobello Mushroom, Shallots, Demi Glaze over Rice,*

*Beef Sliced Angus Roast Beef & Gravy*

*Barbecue Beef Brisket*

*Stuffed Cabbage*

*Meatballs Marinara or Swedish Meatballs*

*over/ Pasta*

*\* \* Prime Rib au jus, \* \* Carved New York Strip*

*Country Ham w/ Pineapple,*

*Roast Pork & Sauerkraut*

*Sliced Pork Loin, Caramelized Apples w/ Pan Gravy*

*German Sausage*

*\* \* BBQ Baby Back Ribs*

*Pulled Pork au jus w/ Barbecue Sauce*

***Chicken Entrees***

*Signature Stuffed Chicken Breast w/ Herb Pan Gravy*

*Wild Mushroom Chicken Marsala,*

*Bruschetta Chicken- Fresh Mozzarella, Basil Pesto, Roma Tomato*

*Chicken Cordon Blu w/ Mornay Sauce,*

*Lemon Chicken Piccata- White Wine Caper Butter Sauce*

*Southern BBQ Chicken*

*Southern Fried Chicken*

*Lemon & Herb Roasted Chicken,*

*Chicken Paprika- Sweet Onions, Smoked Paprika, Cream Sauce*

*Chicken Parmigiana*

*Roast Turkey & Stuffing w/ Pan Gravy*

*Chicken Saltimbocca- Prosciutto, Mozzarella Cheese, Mushroom Marsala Sage Sauce*

*Chicken Mole- Mexican Favorite w/ Chipotle Green Chili Mole Sauce*

*Chicken Coq Au Vin- Cremini Mushroom, Pancetta, Pearl Onions, Red Wine Sauce*

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| ***Seafood***  *Broiled Haddock White Wine Butter Sauce*  *Cajun Rubbed Salmon w / Hollandaise Sauce*  *Beer Battered Cod w/ House made Remoulade Sauce*  *\* \* Crab Stuffed Flounder w/ Cream Sauce*  *\* \* Crab Cakes*  ***Pasta Selections***  *Baked Ziti Mozzarella Marinara*  *Vegetarian Lasagna*  *Fresh Vegetables, Spinach, Alfredo sauce, Mozzarella & Ricotta Cheese*  *Pasta Pomodoro*  *Chunky Tomato Garlic Olive Oil*  *Orecchiette w/ Basil Pesto*  *Tortellini Alfredo w/ Baby Spinach,*  *Three Cheese Macaroni & Cheese* |
| ***Choice of Three Side Selections***  *\*\*additional side selection $3.00 each*  *Yukon Gold Mashed Potatoes,*  *Bread Stuffing*  *Parmesan Peppercorn Spaetzle*  *Cabbage Noodles Farfalle*  *Rice Pilaf, Caramelized Onion Risotto*  *Parmesan Cheese Scalloped Potatoes, Herb Roasted Gold Potatoes,*  *Sweet Potato Wedges,*  *Twice Baked Potato,*  *Baked Potato w/ Butter, Sour Cream, Chives*  *Baby Gold Parsley Potato, Buttered Egg Noodles*  *Vegetables*  *Grilled Zucchini, Yellow Squash, Green Beans & Carrots*  *Roasted Garlic Broccoli*  *Buttered Corn, Fresh Green Beans*  *Baby Glazed Carrots*  *Grilled Asparagus w/ Fire Roasted Peppers*  *Corn Pudding*  *Roasted Garlic Brussel Sprouts*  ***Choice of One Entrée***  *$16.00 per person*  ***Choice of Two Entrees***  *$22.00 per person*  ***Choice of Three Entrees***  *$25.00 per person*  ***Vegetarian Entrée or Pasta Addition***  *$4.00 per person*  ***Additional Side Selection***  *$3.00 per person* |
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***Soup Selections***

*2020 Arts quest Souper Bowl Winner Best Soup*

*$2.00 per person*

*Chicken Tortilla Soup w/ Fresh Avocado*

*Beef Barley, Chicken Pot Pie, Cream of Wild Mushroom, Navy Bean & Ham,*

*Ham & Green Bean, New England or Manhattan Clam Chowder, Crab or Lobster Bisque, Broccoli Cheddar, Potato Bacon & Leek Chowder, Corn & Sausage Chowder, Vegetable Beef, Vegetarian Cassoulet, Tomato Basil*

***Dessert Selections***

*Double Chocolate Mousse Cake Italian Crème Cake Mint Chocolate Chip Cake*

*Pineapple Carrot Cake Ying Yang Marble Mousse Cake*

*Cannoli Cake Cheesecake Strawberry Shortcake*

*Lemon Blueberry Meringue Cake*

*Bourbon Chocolate Pecan Pie Kentucky Derby Pie Fruit Tart Key Lime Pie*

*Warm Peach, Blueberry or Apple Cobbler w/Vanilla Ice Cream German Apple Strudel*

*$.00 per Person*

***Dessert Buffet***

*Selection of 2 or More Dessert selections Buffet Style*

*$8.00 per person*

***Assorted Cookies***

*Chocolate Chip, Oatmeal Cranberry, Sugar, Ginger Snap, Peanut Butter, Chocolate Brownies,*

*Seven Layer Bars*

*$3.00 per person*

***Assorted Miniature Pastries***

*Mini Cream Puffs, Eclairs, Paris Breast, Key Lime Tarts, Fruit Tarts, Butter Cookies, Linzer Cookies, Cheesecake Tarts, Chocolate Mousse Chocolate Cups, Raspberry Tarts, Mini Mice Cream Tarts*

*$9.00 per person*

***Sundae Bar***

*Selection of Premium Ice Cream*

*Chocolate, Strawberry, Pineapple & Caramel Sauces*

*Bananas, Nuts, Cherries, Whipped Cream*

*$.50 per person*

***Beverages***

*Assorted Soft Drinks, Bottled Iced Tea & Bottled Spring & Sparkling Waters*

*$2.00 each*

*Freshly Brewed Iced Tea, Fresh Lemonade & Fruit Infused Water Station*

*$2.00 per person*

*Freshly Brewed Coffee & Hot Tea Station*

*$2.50 per person*

***Buffet Service Charge Includes***

*Upgraded Disposable Dinner Plates, Salad Bowls, Dessert Plates, Stainless Silverware Roll Up w/ Linen Napkin & Buffet Cloths*

*Buffet Service, Table Clearing, Buffet Cleaning & Removal*

*China Plate Service*

*$2.00 per person*

*Service Charge & Sales Tax not Included*