



309-692-3990 ~ 800-692-3990 ~ Fax: 309-692-2749

### COMBINATION BUFFETS

*Includes 2 main entrees, 2 salads, potato or rice, vegetable, rolls, butter, coffee and tea.*

#### ENTRÉE SECTION I (Choose 1)

- Hand-Carved Prime Rib \$26.95
- Hand-Carved Marinated Sirloin Steak \$25.95
- Hand-Carved Boneless Pork Loin \$22.95
- Hand-Carved Bar-B-Que Beef Brisket \$22.95
- Panko Herb Encrusted Breast of Chicken \$20.95
- Hand-Carved Tender Roast Beef \$22.95
- Hand-Carved Honey-Glazed Ham \$21.95
- Baked Swiss Steak \$20.50

#### ENTRÉE SECTION II Choose 1)

- Oven Roasted Breast of Chicken
- Fried or Baked Chicken
- Chicken Marsala or Tuscan Chicken
- Pasta with Italian Meat Sauce
- Baked Fish w/Lemon Dill Sauce
- Asian Noodle Stir Fry with Chicken
- Chicken Fettuccini
- Five Cheese Tortellini
- Italian Meat or Vegetable Lasagna

#### SALADS (Choose 2) or (Choose 1 if preset)

- Tossed Salad with Dressings
- Coleslaw
- Pasta Salad
- Fruit Jell-O Salad
- Carrot-Raisin Salad
- Three-Bean Salad
- Applesauce
- Cottage Cheese
- Fresh Fruit Salad +\$.55
- Waldorf Salad +\$.65
- Spinach Salad +\$.65

#### POTATOES OR RICE (Choose 1)

- Whipped Potatoes
- Baked Potatoes
- AuGratin Potatoes
- Scalloped Potatoes
- Diced Baked Potatoes
- Buttered Parsley Potatoes
- Rice Pilaf
- Rice Florentine
- Rice Almondine
- Spanish Rice
- Twice-Baked Potato +\$1

#### VEGETABLES (Choose 1)

- Green Beans with Bacon & Onion
- Buttered Sweet Corn
- Roasted Fiesta Corn (w/ peppers & onions)
- Italian Green Beans
- Buttered Whole Baby Carrots
- Riviera Blend (Green & yellow beans, and whole baby carrots)
- Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots)
- Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips)
- Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)

#### \*Price Information\*

- All buffet menus include our fine china, glassware silverware, table linens & skirting.
- All prices shown are for buffet setup. \$1.50 additional charge for sit down service.
- All prices are subject to sales tax and 20% service charge.
- If guest count is under 50—add \$1.00 per person

## DINNER ENTREES

*All dinner entrees include salad, vegetable, potato or rice, rolls, butter coffee and tea.*

ROAST PRIME RIB OF BEEF, AU JUS (8oz) \$27.95

Slow roasted to insure tenderness and flavor. Add \$1.00 for 10oz serving.

FILET MIGNON \$31.95

The most delicious and tender of steaks – served with Bordelaise sauce and fresh mushrooms. Add two grilled shrimp for \$2.00.

CHOICE ROAST BEEF \$21.95

Delicately slow roasted with natural au jus.

BAR-B-QUED BEEF BRISKET \$21.95

Slowly smoked with natural hickory wood and glazed with our special bar-b-que sauce.

CHICKEN MARSALA \$20.95

Herbed chicken sautéed with mushrooms and Marsala wine.

CHARCOALED RIB-EYE STEAK (10oz) \$30.95

A choice cut which charcoaled to a mouth-watering perfection. Add \$1.00 for 10oz serving.

SWISS STEAK \$20.95

Cubed steak slowly cooked for tenderness and served with a delectable sauce of fresh mushrooms, onions and tomatoes.

BREAST OF CHICKEN \$20.95

A boneless and skinless breast of chicken with a choice of Dijon mustard, Polynesian sweet and sour, or wild plum sauce.

STUFFED CHICKEN BREAST \$21.95

A boneless breast of chicken stuffed with our special Apple-Brie dressing, Cordon Bleu, Artichoke Florentine.

BREAST OF CHICKEN KIEV \$20.50

Breast of chicken filled with herbs and butter which is breaded and topped with a cheddar cheese sauce.

ROASTED CHICKEN OR FRIED CHICKEN \$20.95

Plump, farm-raised chicken which is oven-roasted until juicy and tender.

ROASTED CENTER CUT PORK LOIN \$21.50

The most tender and succulent cut of pork served with a wild plum sauce or fruit chutney.

TUSCAN CHICKEN \$20.95

Breast of Chicken topped with a garlic cream sauce with spinach and sun dried tomatoes.

PANKO HERB ENCRUSTED BREAST OF CHICKEN \$21.95

Served with a white wine cream sauce.



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## SIDE OPTIONS

### POTATOES OR RICE

Whipped Potatoes  
Baked Potatoes  
AuGratin Potatoes  
Scalloped Potatoes  
Diced Baked Potatoes  
Buttered Parsley Potatoes  
Rice Pilaf  
Rice Florentine  
Rice Almondine  
Spanish Rice  
Twice-Baked Potato +\$.1.00

### SALADS

Tossed Salad with Dressings  
Coleslaw  
Pasta Salad  
Fruit Jell-O Salad  
Carrot-Raisin Salad  
Three-Bean Salad  
Applesauce  
Cottage Cheese  
Fresh Fruit Salad +\$.55  
Waldorf Salad + \$.65  
Spinach Salad + \$.65

### VEGETABLES

Green Beans with Bacon & Onion  
Buttered Sweet Corn  
Roasted Fiesta Corn (Diced peppers & onions with a hint of Southwest seasoning)  
Buttered Whole Baby Carrots  
Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers, onions)  
Riviera Blend (Green & pale yellow beans, and whole baby carrots)  
Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots)  
Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips)  
Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)

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## ***DESSERTS***

### **Gourmet Desserts: \$4.25**

- Peanut Butter Fudge Silk - Snickers Pie - Caramel Apple Granny
- New York Style Cheesecake with Topping
- Death by Chocolate (dark choc ganache & choc mousse)
- Bourbon Street Pecan Pie (toasted pecan halves w/ Kentucky bourbon laced filling)
- Key Lime Pie (authentic Florida Key lime in a granola crust)
- Gourmet Turtle Cheesecake (NY cheesecake on a layer of fudge, covered with caramel, garnished with chopped pecans and placed on a graham cracker butter crust)
- Tuxedo Truffle Torte Cake - dark chocolate and white chocolate mousse, smothered with dark chocolate ganache swirled with white chocolate.
- White Chocolate Raspberry Torte Cake – Sponge Cake filled with luscious raspberry preserve and fresh whipped cream with accents of white chocolate
- Golden Harvest Carrot Cake-Lightly spiced cake with juicy pineapple pieces, carrots and cranberries sprinkled with toasted walnuts with a rich cream cheese icing.
- Strawberry Torte Cake - Three scrumptious layers decorated with thick, dairy-fresh whipped cream and strawberry preserve.

### **Assorted Pies & Cakes: \$2.50—Lunch \$3.25—Dinner**

- French Crème Cheesecake with Topping
- Layer Cakes: Chocolate, White Chocolate Raspberry Cream
- Layer Cakes: Strawberry, Lemon & Cream, Tuxedo Truffle Mousse
- Layer Cakes: Black Forest, German Chocolate
- Pies: Apple, Cherry, Peach, Caramel Apple Walnut, Fruits of the Forest
- Pies: Chocolate, Lemon, or Coconut Crème Pie
- Assorted Cater Inn Desserts (pies, cakes, brownies, etc)
- Ice Cream with Assorted Toppings

### **Cookies, Brownies & Dessert Bars: \$2.00 (2pp)**

- Gourmet Cookies – Turtle or Chocolate Brownies
- Lemon Squares – Assorted Gourmet Dessert Bars—Petite Cheesecakes
- Chocolate Mousse topped with Raspberry Sauce or Chocolate & Cream

### **Ice Cream: \$2.50**

- Ice Cream or Sherbet with a Sugar Cookie

### **“Sparkling” Ice Cream Buffet: \$3.50** *Sparklers light up as it is rolled out to the guests.*

- French Vanilla Ice Cream, Deluxe Hot Fudge, Caramel Sauce
- Whipping Cream, Stemmed Cherries, Chopped Nuts, Candy & Cookie Pieces
- Chocolate Covered Nuts, Coconut, Chocolate Raisins and M&M’s

### **NY NY Cheesecake Martini Bar: \$3.00**

- Toppings: Strawberry, Chocolate & Caramel Sauces,
- Chocolate Chips, M&M’s, Toasted Almonds, & Coconut
- 6oz Martini Glass

*Consider adding these appetizer items to your dinner.*

*COLD HORS D'OEUVRES*

Assorted Cheese Cubes with Fruit Garnish and Crackers \$2.95  
Cheddar Cheese Ball with Assortment of Crackers \$1.25  
Fancy Vegetable Tray with French Onion Dip \$2.95  
Hickory Smoked Turkey Breast with Sweet and Sour Sauce \$1.95  
Smoked Salmon with Party Breads \$3.50  
Poached Salmon with Dill Sauce and Party Breads \$3.25  
Deviled Eggs \$.95  
Large Cocktail Shrimp \$1.35  
Crab Salad Mold \$1.50  
Fresh Fruit Tray \$2.95  
French Brie with Pecan Praline Sauce \$1.95  
Apple Wedges with Caramel Sauce and Chopped Peanuts \$1.95

*HOT HORS D'OEUVRES*

*Price per 50 pieces*

Sweet & Sour Meatballs \$47.50  
Egg Rolls with Hot Mustard \$65.00  
BBQ Glazed Chicken Breast bits \$52.50  
Chicken Livers wrapped with Bacon \$62.50  
Water Chestnuts wrapped with Bacon \$62.50  
Breaded Fantail Shrimp with Cocktail Sauce \$62.50  
Breaded Chicken Breast Tenderloin Strips \$62.50  
Crab Stuffed Mushrooms \$75.00  
Sausage Stuffed Mushrooms \$62.50  
Bratwurst Bits with BBQ Sauce \$45.00  
Hand-carved Choice Roast Beef on Dollar Buns \$85.00  
Hand-carved Beef Tenderloin on Dollar Buns \$187.50

*LIGHT SNACKS*

Pretzels \$.45 per person or \$6.50 per pound  
Snack Mix \$.50 per person or \$7.50 per pound  
Potato Chips \$.45 per person or \$6.50 per pound  
Fancy Mixed Nuts \$9.95 per pound  
Popcorn \$.45 per person or \$4.00 per basket  
Mexican Cheese Dip \$1.95 per person

*BEVERAGES*

\$15.95 Per Gallon

Punch, Coffee, Tea & Hot Spiced Apple Cider