



## DINNER BUFFET MENU

**\$11.50 per person (plus tax)**

Dinner Buffet includes one entrée, one side, one dessert, garden salad, bread, and serving utensils.

### MAIN COURSE OPTIONS

Sweet garlic grilled chicken breast  
 Honey bacon glazed grilled chicken breast  
 Honey sesame chicken over rice  
 Mushroom & spinach smothered chicken  
 Sour cream chicken enchiladas  
 Chipotle pork tacos  
 Fajita steak tacos  
 Chipotle crusted balsamic glazed pork loin  
 Grilled chicken alfredo  
 Parmesan crusted chicken  
 Rigatoni  
 Mediterranean chicken pasta bake  
 Cajun chicken pasta bake  
 Chicken cordon bleu pasta bake  
 Lasagna (traditional)  
 Lasagna (roasted vegetable)  
 Meatloaf  
 White BBQ grilled chicken  
 Smoked paprika crusted turkey breast  
 Brown sugar glazed ham

### ADDITIONAL FEES

Tea service  
**\$7.25/Gallon**  
 (12 servings)  
 Upscale paper goods  
**\$.85 per person**  
 Servers/Buffer set-up/Clean-up  
**10% service fee**

### SIDE OPTIONS

Twice baked potato mash  
 Roasted garlic mash potatoes  
 Four cheese potatoes au gratin  
 Roasted rosemary red potatoes  
 Roasted seasonal vegetables  
 Pot roast style potatoes and carrots  
 Mexican style corn  
 Southern style green beans  
 Brown sugar glazed carrots  
 Southern baked beans  
 Mac & cheese  
 Creamed spinach gratin  
 Sautéed corn & peppers  
 Mexican rice  
 Fruit Salad

### DESSERT OPTIONS

Ghiradelli chocolate brownie  
 Chocolate cherry cheesecake brownie  
 German chocolate brownie  
 Chocolate peanut butter brownie  
 Toasted marshmallow brownie  
 Chocolate chip oatmeal cookie  
 Strawberry chocolate chip cookie  
 Cookies & cream cookie  
 Chocolate toffee cookie  
 Butterfinger cookie  
 Chocolate caramel pecan pie bar  
 Snickerdoodle cheesecake bar  
 Caramel apple bar  
 Strawberry white chocolate bar  
 Lemon bar  
 Peach or apple crisp/cobbler  
 Banana caramel cream cake  
 Chocolate espresso cake