



DINNER BUFFET MENU

\$10.95 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
 Parmesan honey pork roast over rice
 Sour cream chicken enchiladas
 Chipotle pork tacos
 Fajita steak tacos
 Chipotle crusted balsamic glazed pork loin
 Rosemary & herb pork loin
 Grilled chicken alfredo
 Parmesan crusted chicken
 Rigatoni
 Mediterranean chicken pasta bake
 Cajun chicken pasta bake
 Chicken cordon bleu pasta bake
 Lasagna
 Meatloaf
 Citrus & herb turkey
 Brown sugar glazed ham
 Harvest vegetable lasagna

ADDITIONAL FEES

Tea service
\$7.00/Gallon
 (12 servings)
 Coffee service
\$10.99/To Go Box
 (serves 10-12)
 Upscale paper goods
\$.75 per person
 Servers/Buffer set-up/Clean-up
10%

SIDE OPTIONS

Twice baked potato mash
 Roasted garlic mash potatoes
 Four cheese potatoes au gratin
 Roasted rosemary red potatoes
 Roasted seasonal vegetables
 Broccoli cheese casserole
 Sweet potato casserole
 Green bean casserole
 Pot roast style potatoes and carrots
 Mexican corn on the cob
 Southern style green beans
 Brown sugar glazed carrots
 Mac & cheese
 Creamed spinach gratin
 Sautéed corn & peppers
 Mexican rice
 Winter 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 or lemon chocolate chip cookie
 Cookies & cream cookie
 Chocolate salted caramel cookie
 Butterfinger cookie
 Chocolate caramel pecan pie bar
 Snickerdoodle cheesecake bar
 Caramel apple bar
 Strawberry white chocolate bar
 Lemon bar
 Peach, apple, or berry crisp/cobbler
 Banana caramel cream or chocolate espresso cake