

# The Grand Buffet - \$30.00/person (For 30+ Guests)

## Main Entrées (select 2)

Applewood Smoked Prime Rib - Slow roasted and smoked 8oz cut of prime rib. Served with Horseradish sauce.

*Pork Tenderloin* - Medallions of pork tenderloin seasoned with cinnamon, cloves and nutmeg, and topped with warm apple chutney.

Pacific Salmon Filet - Lightly poached in a lemon, white wine and butter sauce.

Marsala Chicken - Marsala wine braised chicken breast with sautéed Cremini mushrooms and Parmesan cheese.

Baked Creamy Dijon Herb Chicken - Chicken breast baked and then served with a creamy Dijon herb sauce.

## Salads, Sides, and Dessert Dishes (select 4)

\*includes fresh baked dinner rolls

#### **SIDES**

Cranberry Stuffing
Green Bean Casserole
Yams with Candied Walnuts
Garlic Mashed Potatoes
Herb Roasted Potatoes
Creamy Macaroni & Cheese
Fire Grilled Vegetables
Creamy Scalloped Potatoes

#### **SALADS**

Garden Salad Classic Caesar Salad Strawberry & Spinach Salad Apple Walnut Salad Greek Salad

#### DESSERTS

Homemade Apple Crisp Decadent Chocolate Brownies Berry Cobbler w/ Whipped Cream Cheesecakes Assorted Bite Size Desserts Pumpkin Pie





## The Holiday Buffet - \$28.00/person (For 30+ Guests)

## Main Entrées (select 2)

Oven Roasted Turkey with Poultry Gravy

Baked Ham with Vermont Maple Glaze

Tender Braised Pot Roast with Beef Au Jus

Baked Lemon Herb Chicken

## Salads, Sides, and Dessert Dishes (select 4)

\*includes fresh baked dinner rolls

#### **SIDES**

Cranberry Stuffing

Green Bean Casserole

Yams with Candied Walnuts Garlic Mashed Potatoes Herb Roasted Potatoes Creamy Macaroni & Cheese Fire Grilled Vegetables Creamy Scalloped Potatoes

#### SALADS

Garden Salad Classic Caesar Salad Strawberry & Spinach Salad Apple Walnut Salad Greek Salad

#### **DESSERTS**

Homemade Apple Crisp Decadent Chocolate Brownies Berry Cobbler w/ Whipped Cream Cheesecakes Assorted Bite Size Desserts Pumpkin Pie





## Theme Style Buffets (For 30+ Guests)

## Little Italy - \$18.00/Person

Marinara Meatballs
Penne Alfredo
Lasagna with Sausage and Ricotta Cheese
Green Beans and a Crisp Garden Salad with Italian Dressing
Garlic Bread

### South of the Border - \$18.00/Person

Seasoned Ground Beef and Fajita Chicken Spanish Rice and Refried Beans Lettuce, Onions, Tomatoes, Cheese, and Guacamole Warm Tortillas Corn Chips and salsa





# **APPETIZERS** (Each item serves up to 30 guests)

#### **COLD APPETIZERS**

Corn Tortillas with Fresh Salsa	\$30.00
Hummus Spread with Pita Bread & Vegetables	\$45.00
Chilled Salads Pasta & Green	\$45.00
Bruschetta	\$50.00
Blue Cheese Wedge Skewers (30 pieces)	\$50.00
Spring Rolls (30 Pieces)	\$65.00
Caesar Salad Wonton Cups (30 pieces)	\$60.00
Thai Chicken Salad Wonton Cups (30 pieces)	\$60.00
Domesticated Sliced Cheese Tray with Crackers	\$75.00
Fruit Platter	\$80.00
Mojito Shrimp Bites (30 pieces)	\$80.00
Deli Tray (Ham, Turkey, & Roast Beef)	\$85.00
Smoked Salmon Cheesecake	\$85.00
Antipasto Platter	\$90.00
Smoked Pacific Salmon with Cream Cheese Rosettes	\$130.00
Cocktail Tiger Prawns with Cocktail Sauce & Lemons (60 piec	es) \$135.00





# **APPETIZERS** (Each item serves up to 30 guests)

## **HOT APPETIZERS**

Meatballs- BBQ, Swedish or Sweet and Sour		\$60.00
Apple Brie Bites in Phyllo Cups (30 pieces)	`	\$60.00
Stuffed Sweet Peppers (30 pieces)		\$60.00
Chicken Crispitos with Salsa and Sour Cream		\$65.00
Chicken Satay		\$80.00
Smoked salmon in Phyllo Cups		\$85.00
Hot Crab and Artichoke Dip		\$120.00

