

DINNER BUFFETS

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Salads

*Garden Salad Bar to Include Exotic Greens, Tomatoes, Cucumbers,
Mushrooms, Red Onions, Croutons, Black Olives,
White Cheddar Ranch, Balsamic Vinaigrette and House Vinaigrette Dressings*

*Italian Pasta Salad
Ambrosia Fruit Salad*

Selection of Entrees

Sautéed Breasts of Chicken with Dijon Sauce

Medallions of Beef with Hunter Sauce

Crusted Breast of Chicken with a Lemon Cream Sauce

Breast of Chicken Stuffed with Spinach Cream Cheese in a Lemon Basil Cream Sauce

Chicken Breast with Kiln Dried Cherry Demi Glaze

Salmon with Lobster Brandy Cream Sauce

*Chicken Oscar Topped with Crabmeat,
Asparagus and Hollandaise Sauce*

*Grilled Hand-Cut Rib Eye,
Topped with Cognac Peppercorn Sauce*

*Carved Prime Rib of Beef with Au Jus and Horseradish
(Carver required) **

Selection of Starches (Choice of Two)

Rosemary New Potato

Provencale Pasta

Pecan Orange Rice

Harvest Vegetable Wild Rice

Tri Colored Garden Fussili in Basil Pesto

Souple Potato

Medley of Chef's Vegetables

Individual Vegetables (\$1.00++)

*Fresh Baked Rolls and Creamy Butter
Fresh Brewed Regular Coffee, Fresh Brewed
Decaffeinated Coffee, Herbal Teas and Iced Tea*

Two Entrees \$47.95

Three Entrees \$50.95