

Create your own Lunch or Dinner Buffet

All buffets come with rolls, butter, and Chefs choice of dessert

One Entree Buffet
Choose one of each

Two Entree Buffet
Choose two of each

Salad

Potato Salad
Pasta Salad
Caesar Salad
Mix Green Salad
Spinach Salad
Grape Tomato & Red Onion

Dressing Choices

Herb Ranch
Blue Cheese
Balsamic
Thousand Island
French

Vegetables

Broccoli With Lemon Butter
Ginger Glazed Carrots
Chefs Choice
Green Beans With Bacon & Onions
Roasted Baby Squash
Roasted Brussels Sprouts With Lardon
Baby Rainbow Roasted Carrots

Starches

Garlic Roasted Fingerlings
Roasted Red Potatoes
Garlic Mash Potatoes
Smoking Brisket & Potato Hash With Sausage
Peppers & Onions
Wild Rice
Rice Pilaf
Baked Beans
Baby Rainbow Roasted Potatoes
Green Chili Hominy

Chicken

Chicken Angelo

Pan seared chicken breast with white wine, chicken stock mushrooms and artichoke hearts and fresh herbs.

Smothered Chicken Breast

Chicken breast sautéed with onion, garlic, wine and finished in a cream sauce.

Lemon Butter Chicken Breast

Pan seared chicken breast finished with white wine, lemon, butter, and fresh parsley.

Beef

Flat Iron with Red Wine Demi

Pan seared flat iron with a red wine reduction and demi glaze.

Grilled Top Sirloin

Grilled to perfection top sirloin topped with beef jus lei.

Pork Chop

Apple Demi Pork Chop

Grilled pork chop with apple and demi glaze reduction.

Smothered

Pan roasted pork chop with onions and mushrooms finished with cream.

Stuffed Pork Chop

Hand cut pork chop stuffed with bacon and apple cornbread stuffing.

Pork Chop with Marsala

Pork chop with mushrooms, garlic, marsala wine, and brown sauce.

Seafood

Mango Pan Seared Salmon

Pan seared salmon with a fresh mango chutney.

Pan Roasted or Blackened

Snapper

Snapper choice with seafood butter sauce.

Platinum Enhancements:

[Market Value]

(Available with two Entree Buffet Only)

Sea bass with lobster sauce

New York strip loin with tomato bacon demi

Filet Mignon with red wine demi

Lobster tail with drawn butter

Chicken Saltimbocca - Chicken breast wrapped with prosciutto ham topped with provolone cheese with a cikly sage cream

Grilled Huli Huli Chicken - Hawaiian marinated chicken thighs and char grilled to perfection

Braised short rib with rich velvety pan demi