

# BUFFET STYLE DINNER

Minimum of 50 people required.

## **Main Entree**

choice of 2 or 3

#### Sauteed Chicken Breast

Served in nautral sauce

#### **Rostisserie Pork Loin**

Served with stuffing and delicate pork gravy

#### **Beef Tenderloin Tips**

Served with buttered noodles

# Chef Carved Country Style Bone-In Ham

#### **Chef Carved Prime Rib**

extra charge per person, determined by market price

#### Chicken Marsala

Served in marsala wine sauce with mushrooms

#### **Roasted Tom Turkey**

Served with stuffing and rich turkey gravy

#### **Beef Stroganoff**

Served with buttered noodles

#### **Gyro Meat**

Served with cucumber sauce

#### **Chef Carved Whole Tenderloin**

extra charge per person, determined by market price

# Vegetable

please choose 1

- Green bean almandine
- California blend vegetables

- Glazed baby carrots
- Buttered corn nibblets

# Salads

### all included

- House salad with choice of three dressings
- Vegetables and relishes with buttermilk ranch dip
- Bountiful assortment of fresh fruit

# **Side Dishes**

please choose 2

- Garlic mashed potatoes
- Creamy whipped potatoes
- Oven-browned potatoes

- Chef's special cheesy potatoes
- Buttered egg noodles
- Rice pilaf

### **Dessert**

please choose 1

- Vanilla ice cream with chocolate topping
- Vanilla ice cream with strawberry topping
- Plain vanilla ice cream

- Sheet cake
- Sherbet
- Spumoni ice

All of the above served with freshly baked rolls & butter and freshly ground coffee and milk.

**Two Entrees**: \$20.95 per person **Three Entrees**: \$22.95 per person

All prices are subject to an 18% service charge and 5.1% sales tax.
All prices are subject to change without notice.