



## Menu Options

### Buffet Menu

Buffet Entrees are served with your choice of salad, starch, and vegetable. For each additional choice of starch or vegetable, there is an additional .95 charge per person.

#### SALAD CHOICES

Salad of mixed greens and vegetables  
Spinach salad with bacon, eggs, and red onions  
Traditional Ceasar Salad (add \$1.00 per person)

#### ENTREE CHOICES

ROAST LOIN OF PORK DIJON..... \$16.00  
Loin of Pork rubbed with herbs and roasted served with a Dijon Demi glace

ROAST LOIN OF PORK WITH APPLES AND DRIED FRUIT..... \$17.00  
Loin of pork roasted with apples and mixed dried fruit finished with an apple cider butter sauce

TRADITIONAL LONDON BROIL..... \$18.00  
Marinated Flank Steak served with Sherry Mushroom Sauce

ROASTED TENDERLOIN OF BEEF..... \$26.00  
Tenderloin of beef rubbed with herbs and roasted served with Merlot infused Demi Glace or Bordelaise Sauce

SAUTEED MEDALLIANS OF BEEF..... \$27.00  
Beef Tenderloin sliced into medallions and sautéed in butter served with Béarnaise Sauce or Marsala Sauce

BRAISED SIRLOIN TIPS OF BEEF..... \$14.00  
Tender tips of Beef braised in Red Wine and Herbs with a rich Demi Glace traditionally served with buttered Noodles as the starch choice.

HERB ROASTED BONE IN CHICKEN..... \$12.00  
Eight cut bone in chicken pieces dry rubbed and marinated then oven seared under high heat.  
Served with savory country chicken gravy.  
\$12.00

BREAST OF CHICKEN FRANCAISE..... \$14.00  
Boneless breast of chicken dredged in seasoned flour and dipped in beaten egg then sautéed and topped with Chablis infused Supreme Sauce

BREAST OF CHICKEN FORRESTIER..... \$15.00  
Boneless breast of Chicken dredged in seasoned flour and sautéed, topped with assorted wild mushrooms and Demi Glace Creams sauce finished with a splash of Sherry

FILLET OF SALMON..... \$17.00  
Herb roasted or grilled fillet of salmon served with a lemon dill sauce

FILLET OF TILAPIA..... \$14.00  
Herb roasted or Sautéed and served with a lemon butter sauce

### *Country Barbeque Buffet*

The Country Barbeque Buffet includes Barbeque, chicken breast or thighs, macaroni and cheese with panko crumb topping, cole slaw, potato salad or baked beans, corn bread and brownies and cookies..... \$16.00

CAROLINA PULLED PORK BBQ\*  
Served with Buns and additional sauce

VALLEY STYLE MARINATED CHICKEN THIGHS\* **OR** TERIYAKI MARINATED CHICKEN THIGHS

\*Smoked Beef Brisket may replace the pork for an additional \$2.00 per person or the chicken for \$3.00 per person

\*Chicken breast may be added for an additional \$1.50 per person

### *Italian Dinner Buffet*

The Italian Dinner Buffet includes a Caesar Salad, a house specialty, Hearty Meat Lasagna, Baked Stuffed Shells and your choice of a vegetable with warm, crispy garlic bread and dessert..... \$13.00

You may add any of the following entrees for the additional price shown per person:

SWEET OF HOT ITALIAN SAUSAGE AND PEPPER RAGOUT IN RED SAUCE WITH PENNE..... \$2.00

SAUTEED BREAST OF CHICKEN ROMA..... \$3.00  
Breast of Chicken Sautéed and topped with Julienne of Ham and Artichoke Hearts in a Basil Cream Sauce or Marinara Cream Sauce.

MARINARA FRUTTI DI MARE..... \$5.00  
Shrimp, Scallops, and Calamari, Sautéed and tossed in Marinara sauce, served atop a bed of Penne pasta with fresh grated Parmesan. Have it Spicy Hot or Mild, your choice.

**OUR MENUS ARE DESIGNED TO APPEAL TO A BROAD RANGE OF TASTES. IF YOUR LOOKING FOR SOMETHING NOT LISTED ABOVE WE WOULD BE HAPPY TO CUSTOMIZE A MENU FOR YOUR SPECIAL OCCASION**

## Lighter Offerings

Lighter choices include a mixed green salad, chips, pickles, olives and chefs choice of side salad

SMOKED BREAST OF TURKEY CLUB..... \$12.00  
Sliced Breast of Turkey, Bacon, Lettuce, and Tomato on a buttery Croissant.

HAM AND SWISS ON A CROISSANT..... \$10.00  
Ham and Swiss Cheese with Lettuce, Tomato and Dijonaise spread

### WRAP CHOICES

MARINATED GRILLED CHICKED OR SMOKED TURKEY..... \$12.00  
With Provolone, Leaf Lettuce and Sun Dried Tomato spread.

Ham and Swiss cheese..... \$10.00  
With Leaf Lettuce and Dijonnaise spread.

Marinated Grilled Flank Steak..... \$14.00  
With leaf lettuce, Provolone and Parmesan cheese, with Catalina spread. \*Must have a group of *at least* 10 people for this selection.

Marinated Grilled Breast of Chicken..... \$12.00  
With Pepperoni, Parmesan, Leaf Lettuce and Sun Dried Tomato Muffaletta spread.

\*Vegetarian wraps are available upon request

## Sides

### VEGETABLE CHOICES

BROCCOLI FLORETS  
BROCCOLI AND CAULIFLOUR FLORETS  
HONEY GLAZED CARROTS  
SAUTEED GREEN BEANS  
BUTTERED CORN  
MIXED VEGETABLES  
BUTTER BEANS  
THYME SCENTED GREEN PEAS  
COUNTRY STYLE BRAISED KALE

### STARCH CHOICES

ROTINI TOSSED IN GARLIC AND BASIL BUTTER  
BUTTERED NOODLES  
OVEN ROASTED RED POTATOS  
MASHED POTATOES  
AU GRATIN POTATOES (add .50 per person)  
RICE PILAF  
BASMATI RICE  
BLENDED WILD RICE

### DESSERT CHOICES

CARROT CAKE  
KEY LIME PIE  
CHEESE CAKE WITH FRUIT TOPPING  
TRIPLE CHOCOLATE CAKE  
TIRIMISU  
FLOURLESS CHOCOLATE TORTE  
STRAWBERRY SHORTCAKE (IN SEASON)  
WARM APPLE COBBLER WITH CINNIMON WHIPPED CREAM