

# **Hot Grand Buffet Menu #1**

## **Entrees** (select two)

**PLEASE NOTE: Only one meat can be carved at buffet station**

*Oven Roasted Top Round carved at buffet table with Au Jus*

*Succulent Country Ham carved at buffet table with Sweet Port Wine Glaze*

*Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in a Tomato Sauce*

*Atlantic White Fish with Lemon Butter over Flavorful Rice*

*Sweet Bourbon Glazed Chicken Breast over Flavorful Rice*

*Baked Marinated Boneless Chicken Breasts over Savory Rice Pilaf*

*Garlic Parmesan- Panko Crusted Chicken over Savory Rice Pilaf*

*Old Fashion Stuffed Chicken Breast Topped with Panko Breading and a Savory Chicken Gravy*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\**

## **Fresh Potato** (select one)

*Cheddar Au Gratin Potatoes*

*Golden Swirl Potatoes with Scallions & Cheese*

*Rosemary Roasted Red Skin Potato*

*Garlic Parmesan or Garlic and Thyme Smashed Red Skins*

## **Hot Vegetable** (select one)

*Fresh Heads of Cauliflower, Peas & Corn*

*Confetti Buttered Corn*

*Green Beans Almondine: Garlic or Butter*

*Buttered Broccoli Florets'*

## **Pasta** (select one)

*Penne Pasta with Italian Sausage or a Marinara Sauce*

*Beef Tips over Egg Noodles*

*Garlic Bow Tie Pasta*

*White Artisan Mac and Cheese*

*Creamy Red Basil Sauce \*additional cost*

*Buffet selections include: Romaine-Spring Mixture Garden Salad with house dressing served to each guest, accompanied by a basket of warm French pain rolls. Your head table is always served plated-style without having to go through the buffet line.*

*\*Inquire about Gluten Free options*

# **Hot Grand Buffet Menu #2**

## **Entrees (Select Three)**

*Please note: \*only 1 meat can be carved at buffet station*

*\*Aged Prime Rib carved at buffet table with Au Jus and fresh Horse Radish*

*\*Boneless Stuffed Brined Pork Loin carved at buffet table*

*\* Bourbon Glazed Boneless Brined Pork Tenderloin*

*\*Succulent Country Ham carved at buffet table with Sweet Port Wine Glaze*

*Lemon Honey Pepper Chicken over Penne*

*Creamy Cheddar, Bacon and Ranch Chicken over Flavorful Rice*

*Garlic Parmesan-Panko Crusted Chicken over Savory Rice Pilaf*

*Broccoli and Cheddar Alfredo stuffed Chicken served over Long Grain Rice*

*Panko Crusted Parmesan Chicken Bundles*

*Atlantic White Fish seasoned with Key West Lemon Butter Sauce*

***Upgrade to hand-carved beef tenderloin – market price***

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\**

## **Fresh Potato (Select One)**

*Garlic and Thyme Smashed Red Skins*

*Blue Cheese or Loaded Smashed Red Skins*

*Steamed Red Skins with Fresh Parsley*

*Golden Swirl Potatoes with Scallions & Cheese*

*Rosemary Roasted Red Skin Potato*

*Cheddar Au Gratin Potatoes with crumbled bleu cheese*

## **Hot Vegetable (Select One)**

*Fresh Heads of Cauliflower, Peas & Corn*

*Mélange of Fresh Seasonal Steamed Vegetables*

*Sugar Snap Peas & Whole Baby Carrots*

*Green Beans Almondine: Garlic or Buttered*

## **Pasta (Select One)**

*Beef Tips over Egg Noodles*

*Penne Pasta with Italian Sausage or a Marinara Sauce*

*Pasta in a delicate Alfredo Sauce with or without Baby Shrimp or Chicken*

*Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in Marinara Sauce*

*White Artisan Mac and Cheese*

*Angel Hair Pasta with Havarti Cheese, Fresh Tomatoes & Basil*

*(Havarti Pasta In season only, served at room temperature)*

*Creamy Red Basil Sauce.....\*additional cost*

*Buffet selections include: Romaine-Spring Mixture Garden salad with house dressing served to each guest, accompanied by a basket of warm French pain rolls. Your head table is always served without having to go through the buffet line.*

*\*Inquire about gluten free options*

# ***Plated-Style Dinner Entrees***

*Dinner Entrees are served with a Mix Greens/Romaine Salad, Warm French Pain Rolls, House Potato, House Vegetable (unless noted\*\*)*

*Occasions Homemade Chicken Cordon Bleu with Creamy White Sauce*

*Garlic Parmesan-Panko Crusted Chicken Breasts over Savory Rice Pilaf*

*Panko Crusted Parmesan Chicken Bundles*

*Old Fashion Stuffed Chicken Breast Topped with Panko Breading and Savory Chicken Gravy*

*Broccoli Cheddar Stuffed Chicken Served over Long Grain Rice*

*French Center Cut Grilled Pork Chop*

*Bourbon -Maple Glazed Pork Tenderloin*

*Aged Oven Roasted Prime Rib (14oz)*

*New York Strip Steak (10oz)*

***Add Mushrooms for additional cost***

*Center Cut Tender Filet Mignon (8oz)*

***Market Price***

*Petite Filet Mignon (5oz) paired with Marinated Boneless Chicken Breast (5oz)*

*Baked North Atlantic White Fish w/Key West Lemon Butter (8oz)*

*Pasta in a Creamy Alfredo Sauce*

*Pasta Primavera with Fresh Seasonal Vegetables \*\**

*Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in a Roasted Red Pepper Sauce  
Served with Garlic Bread*

*Chicken Tenders, Mac & Cheese, and Applesauce for children under 10*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\**

***Select up to 3 entrees in addition to child's meal***

***COLOR CODED DINNER CARDS REQUIRED WHEN SELECTING 2 OR MORE ENTREES***

***\*Ask about Gluten Free and Allergy Options\****

# ***Luncheon Entrees & Luncheon Buffets***

***BASED ON A 3 HOUR EVENT***

## ***Cold Buffet***

*Sliced Roast Beef, Baked Ham, Turkey Breast  
Relish Tray  
Vegetable Pasta Salad  
Assorted Cheese Tray  
Condiments  
Assorted Rolls and bread*

## ***Hot Buffet***

*Carved Roast Beef W/Au Jus  
Oven Baked Boneless Marinated Chicken Breasts  
House Potato  
House Vegetable  
Marinara Pasta  
Spring Mix Garden Salad & Warm Rolls*

## ***Entrees***

*Choose up to 3 total*

*Chicken Salad Croissant w/Tomato, Lettuce & Red Onion served w/Pasta Salad*

*Southwest Turkey Sandwich-Smoked Turkey Breast, Pepper Jack Cheese, Lettuce, Tomato,  
Served on a Multi Grain Bun. Served with Homemade Pasta Salad*

*Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in Marinara Sauce*

*Savory Beef Tips with Mushrooms in an Au Jus Served Over Egg Noodles  
Accompanied with a Fresh Garden Salad, Warm Rolls*

*Oven Baked Chicken Served with House Potato, House Vegetable, Fresh Garden Salad, Warm  
Rolls*

*Alfredo Pasta or Pasta Primavera w/ Fresh Vegetables*

*Grilled Chicken Caesar Salad, Marinated Grilled Chicken on a Bed of Romaine Lettuce Served  
w/ a Caesar Dressing and Warm Rolls*

*Semi Hot/Sweet Chicken Tender Salad, Breasts of Chicken Marinated on a Bed of a Romaine  
Spring Mixture w/ Shredded Cheese, Bacon, & Tomatoes and Served w/ a Ranch Dressing and  
Warm Rolls*

*Chicken Tenders, Mac & Cheese, & Applesauce for children 10 & under*

***Color Coded Menu Cards Required When Selecting 2 or more Entrees***