

Luncheon Entrees & Luncheon Buffets

ALL 3 HOUR EVENTS REQUIRED TO END BY 3:00PM

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 in Au Jus Gravy
Oven Baked Boneless Marinated Chicken Breasts
House Potato
House Vegetable
Marinara Pasta
Spring Mixture Garden Salad and Rolls*

Entrees

Choose up to 2 plus kids meal. Color Coded Menu Cards Required When Selecting 2 or more Entrees

Occasions Chicken Salad Croissant made with almonds, cranberries, and crisp apples and topped with Tomato, Lettuce and Red Onion served with house made Pasta Salad

Traditional Club Sandwich made with Smoked Turkey Breast, Black Forest Ham, Bacon, American and Swiss Cheeses, Lettuce, Tomato and aioli mayonnaise served with house made Pasta Salad

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

Savory Beef Tips with Mushrooms in an Au Jus gravy served over pasta and accompanied with a Fresh Garden Salad, and Warm Rolls

Marinated Boneless Chicken Breast served over flavorful Rice Pilaf with House Potato, House Vegetable, Fresh Garden Salad, and Warm Rolls

Pasta Primavera prepared with Fresh Seasonal Vegetables

Grilled Chicken Caesar Salad made with Grilled Chicken on a Bed of Romaine Lettuce with Shaved Parmesan Cheese, Toasted Croutons and Caesar Dressing served with a Warm Roll

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

Hot Grand Buffet Menu Option #1

Entrees (select two)

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

Certified Angus Beef Oven Roasted Top Round carved at buffet table with Au Jus

Hickory Smoked Ham carved at buffet table with Sweet Port Wine Glaze

Stuffed Shells filled w/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 Pasta Noodles

Garlic Bow Tie Pasta

White Artisan Mac and Cheese

Creamy Vodka or Pink Sauce for additional cost

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

**Inquire about Gluten Free options*

Hot Grand Buffet Menu Option #2

Entrees (Select Three)

Please note: *Indicates entrée that can be hand-carved at the chef appointed carving station
(only 1 meat can be carved, additional entrees will be served in hot chafing pans)

*Certified Angus Beef 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 loin

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

Atlantic White Fish seasoned with Key West Lemon Butter Sauce

CERTIFIED ANGUS BEEF TENDERLOIN CARVED AT BUFFET TABLE SMK

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Fresh Potato (Select One)

Garlic and Thyme Smashed Red Skins

Blue Cheese or Loaded Smashed Red Skins

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 Pasta Noodles

Penne Pasta with Italian Sausage or a Marinara Sauce

Pasta in a delicate Alfredo Sauce..... Add Baby Shrimp or Chicken for additional cost

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

White Artisan Mac and Cheese

Creamy Vodka or Pink Sauce for additional cost

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

Plated Entrees

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

Garlic Parmesan-Panko Crusted Chicken Breasts over Savory Rice Pilaf

Creamy Cheddar, Bacon and Ranch seasoned Chicken over Flavorful Rice

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

Broccoli Cheddar Stuffed Chicken Served over Long Grain Rice

Airline Chicken over Season Rice Pilaf

French Center Cut Marbled Grilled Pork Chop

Bourbon Glazed Pork Tenderloin

Certified Angus Beef New York Strip Steak (10oz

Certified Angus Beef Center Cut Tender Filet Mignon (6oz or 8oz)

Certified Angus Beef Petite Filet Mignon (4oz) paired with Marinated Boneless Chicken Breast (4oz)

Baked North Atlantic White Fish w/Key West Lemon Butter

Garlic-Buttered Baked Salmon

*Pasta in a Creamy vodka Sauce, Served with Garlic Bread**
Add Chicken for additional cost*

*Pasta Primavera with Fresh Seasonal Vegetables, Served with Garlic Bread ***

*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

All Prices subject to current Sales tax

COLOR CODED DINNER CARDS REQUIRED WHEN SELECTING 2 OR MORE ENTREES

Ask about Gluten Free and Allergy Options