



# Buffet

## Entrées

Choice of two (2)

### Chicken

**Apricot** - pan-seared chicken breast covered with our exclusive apricot sauce

**Marsala** - pan-seared chicken breast served with a mushroom marsala sauce

**Herb & Garlic** - charbroiled chicken breast marinated in garlic and herbs

**Parmesan Crusted** - baked chicken breast rolled in parmesan breading

**Florentine** - parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

**Southwest** - baked chicken breast rolled in southwestern spices, drizzled with chipotle adobo cream sauce and served with corn salsa

**Champagne** - pan-seared chicken breast covered with a champagne cream sauce

**Mediterranean** - smothered and baked in a spinach artichoke sauce

### Beef

**London Broil** - pan-seared marinated flank steak

**Roast Beef** - slow cooked roast beef covered with beef gravy

**Short Rib** - coffee braised short ribs with a red wine demi-glaze

### Salmon

**Pan-Seared Fresh Atlantic Salmon** - Choice of maple bourbon glazed, lemon garlic cream sauce, seafood cream sauce or mixed herb chimichurri

## Sides

### Starch

Choice of one (1)

Garden Wild Rice

Garlic Smashed Potatoes

Roasted Red Potatoes

Potatoes au Gratin

Whipped Potatoes with Gravy

Loaded Cheddar Mashed

### Vegetables

Choice of two (2)

Green Beans

Maple Bourbon Glazed Carrots

Steamed Broccoli Florets

Sautéed Mixed Vegetables

Roasted Root Vegetables

Parmesan Roasted Cauliflower

### Salad

Choice of one (1)

Tossed Garden Greens

Caesar Salad

Italian Tossed Salad

Cranberry Feta Spring Salad

Apple Walnut Bleu Cheese Spring Salad

### **Included with every buffet:**

Chef's Choice Salad

Chef's Choice Assorted Desserts

Fresh Baked Rolls

Coffee and Tea

**Lunch - \$23**

**Dinner - \$27**

Add Carved Choice Beef Tenderloin or Prime Rib

**Additional - \$7.5**

All Prices Subject to Change

Please add 18% Gratuity and 7% Sales Tax to Total