

Formal Dinner Buffet

Written by Administrator

Thursday, 15 April 2010 02:52 - Last Updated Thursday, 14 November 2019 18:11

Salads

Mixed Greens with Seasonal Fruit & Nuts Garden Salad Caesar Salad Beet Salad with Goat Cheese and Glazed Pecans

Spinach Salad with Strawberries/ Cucumbers

Bacon/Spinach/Orange and Pecan Salad

Caprese Salad (Tomatoes, Mozzarella Cheese, Basil)

Fresh Fruit Display

Vegetables

Parmesan Zucchini (Seasonal) Scalloped Corn Green Beans with Almonds Honey Glazed Baby Carrots Le
mon-Buttered Broccoli

Vegetable Medley

Butternut Squash (Seasonal)

Seasoned Steamed Asparagus (Seasonal)

Accompaniments

Parmesan/Garlic Mashed Potatoes Smashed Roasted Baby Potatoes with Parmesan Cheese & Herbs Scalloped Potatoes AuGratin Potatoes Wild Grains with Mushrooms

Wild Rice Pilaf

Roasted Sweet Potatoes

Four Cheese Pasta Bake

Fettuccini Alfredo

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Rolls and Butter

Entrees

Oven Roasted Chicken Breasts
Glazed Spiral Ham
Roasted Turkey Breast
Parmesan Chicken
Chicken with
Mushrooms, Bacon & Herb Sauce

Chicken Piccata

Chicken Marsala

Chicken with Chardonnay Sauce

Pork Loin with Pomegranate Sauce

Pork Tenderloin with Honey Mustard Sauce

Beef Brisket with Burgundy Sauce

Beef Tips on Parsley Buttered Noodles

Beef Kabobs

Short Ribs with Bourbon Sauce (add \$2)

Flank Steak with Peppercorn Cream (add \$4)

Honey Glazed Salmon with Toasted Pecans (add \$2)

Baron of Beef (add \$5)

Prime Rib (add \$8)

Whole Beef Tenderloin (add \$9)

Pricing is for Buffet Service Only

Special Request Items Available

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