

Dinner Buffet Menu

All Buffets are available for a minimum of 35 guests and includes coffee, tea and bread & butter
Food and beverage prices are subject to 20% service charge and 6% tax
Guarantee count is due (2) business days prior to event

Silver Buffet

Salad Station Item
One Main Course Item
One Vegetable Item
One Starch Item
Bread and Butter
\$20

Golden Buffet

Salads Station Item
Two Main Course Item
Two Vegetable Items
One Starch Item
Bread & Butter
\$24

Platinum Buffet

Two Salad Station Items Or One Served to the Table
Two Main Course Items
Two Starch Items
Two Vegetable Items
Bread and Butter
\$27

Buffet Main Course Selections

- Chicken Mushroom Marsala**- boneless skinless breast with mushroom and a classic sauce
- Sliced Pork Loin**- brined and roasted pork loin rubbed with herbs and onion
- Grilled Sirloin Steak**- USDA Choice sirloin grilled to medium with shallot butter
- Braised Chicken Coq au Vin**- white wine braised chicken with mushroom, carrot and onion
- Braised Pulled Pork** - local pork with a rich sauce of pureed root vegetables
- Leek and Potato Crusted Whitefish**- Great Lakes Whitefish pressed with leeks and shredded potato
- Braised Beef Tips**- tender beef tips in a tangy sauce, a classic
- Beef Stroganoff**- tender beef, capers, sour cream over egg noodles
- White Fish Puttanesca**- Great Lakes Whitefish with tomato, capers and olives
- Swiss Steak**- Seared sirloin with zesty tomato sauce
- Baked Ziti**- Ziti noodles with three cheeses and sautéed squash
- Pepper Salmon with Lemon Confit**- farmed salmon with cured lemons
- Braised Beef Short Ribs**- Marinated in balsamic vinegar & red wine

Carving Buffets, Salad, Vegetable & Starch Selections listed on reverse side



Carving Buffets

Carving Buffets include a salad selection, two starches, two vegetables, rolls & butter, coffee and tea
Add a second carved protein for \$10 (except beef fillet)

Whole Pork Loin- with mustard and chutney \$20

Prime Rib- served with all condiments \$24

Shaved Tenderloin- beef tenderloin cooked med rare and cut into medallions \$27

Leg of Lamb- with jus and chutney \$19

Glazed Ham- with mustard \$17

Salads

Greek Pasta

Caesar Salad

Mesclun Greens

with cherries and pecans

Spinach Salad

Strawberry Gorgonzola Salad

Potato Salad

Broccoli Salad

Waldorf

Romaine

with Roquefort

Cucumber Slaw

Greek Salad

Pasta Salad

Cole Slaw

Fruit Salad

Starch

Whipped Potato

Roasted Red Potato with Rosemary

Steamed Red Potato with Parsley

Smashed Yukon Potato

with caramelized onion

Jasmine Rice

Sunset Rice Blend with Barley

Saffron Swirled Potato

Cheddar Twice Baked

Maple Roasted Sweet Potato

Au Gratin Potato

Rice Pilaf

House Made Mac and Cheese

Vegetable Sides

Seasonal Vegetable Melange

Maple Glazed Carrots

Sugar Snap Peas *with Julienne Carrots*

Blanched Green Beans

Winter Squash Puree

Roasted Root Vegetables

Grilled Summer Vegetables

Green Bean Casserole

Steamed Asparagus *with Lemon Butter (seasonal)*

All Buffets are available for a minimum of 35 guests and include
coffee, tea and bread & Butter

Food and beverage prices are subject to 20% service charge and 6% tax

Guarantee count is due (2) business days prior to event