

Function Menu Grand Buffet

GRAND BUFFET

Minimum 40 People

Lunch \$ 16.95

Dinner \$ 29.95

SALAD

Served plated to Guest

(Choice of one)

Cesar Salad

Crisp Romaine Lettuce gently tossed with

Grated Cheese and topped with

Herbed Croutons

Garden Salad

Mesclun Greens and Romaine Lettuce topped with
Carrot,

Tomato, Red Onions and Cucumber Slices

ENTREES

(Choice of three)

Baked Stuffed Shrimp

Baked Scrod

Baked Seafood Au Gratin

Grilled Salmon with Lemon Dill Sauce

Eggplant Ravioli with Sundried Tomatoes

Wild Mushroom Ravioli with Demi-Glaze

Chicken & Broccoli Penne with Alfredo Sauce

Roasted Herb Chicken

Apple Ginger Stuffed Pork Loin

Prime Rib Au Jus

Grilled Tenderloin Tips with Button Mushrooms

STARCH

(Choice of one)

Oven Roasted Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Wild Rice

FRESH SEASONAL VEGETABLES

DESSERT TABLE

Lunch – Miniature Pastries and Cookies

Dinner – Pies and Cakes

BREAD AND BUTTER

COFFEE AND TEA