



Dinner Buffet Menu

INCLUDES: 4 HOUR FUNCTION IN ONE OF OUR PRIVATE BANQUET ROOMS (ADDITIONAL HOUR \$400)
SIGNATURE LINENS, NON-ALCOHOLIC BEVERAGES, 50 ADULT GUARANTEE

Entrée Selections

Please Choose Three Entrée Selections, One Pasta, One Vegetable, & One Starch:

Meat Entrée: Sliced Eye Round of Beef, Sliced Roasted Pork Loin, BBQ Shredded Pork, Texas Beef Brisket

Carved: Sliced Strip Steak– add \$5pp, Prime Rib of Beef– add \$8pp

Chicken Entrée: Maui Chicken, Chicken Cordon Bleu, Chicken Francese, Chicken Marsala, Chicken Florentine, BBQ Chicken Pieces

Fish Entrée: Honey Garlic Glaze or Creamy Dill Salmon, Stuffed Filet of Sole

Vegetarian Entrée: Eggplant Rollatini, Eggplant Parmesan

Pasta: Penne Ala Vodka, Tortellini Alfredo, Baked Ziti, Pasta Prima Vera, Macaroni and Cheese

Vegetable: Green Bean Almandine, Vegetable Medley, Garlic & Oil Broccoli Spears, Southwest Corn Nibbles, Glazed Baby Carrots

Starch: Roasted Rosemary Potatoes, Smashed Potatoes, Rice Pilaf

Served with a Fresh Tossed Garden Salad and Fresh Baked Rolls
with Fresh Carved Fruit

Add an Additional Entrée \$3.95 Per Person | Ask About our Bar Options
Cheese and Crackers Upon Arrival \$3.95 Per Person

Add Passed or Stationed Hors d' Oeuvres \$7.95 Per Person

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$39.95 | Kids ages 4-12: \$29.95 | Kids 3 & under N/C

*All Prices are Subject to Tax & 18% EPF** | Event must end by 4pm

Gluten Free & Vegan Option Available Upon Request

**Event Production Fee (See Contract for Details)

Less than 50 Adults? Please inquire for options