

## Traditional Dinner Buffet

**One Entrée, Two Sides.....\$22.95/Guest**


**Two Entrées, Two Sides.....\$25.95/Guest**


*Includes Choice of Garden Salad with Ranch, French & Balsamic Dressings **OR** Tossed Caesar Salad, Plus Dinner Rolls & Butter, Water, Tea & Lemonade, and Full China Service*


### **Free Appetizers OR Dessert**


*(Fresh Vegetable Display with Ranch & Hummus **AND** Assorted Domestic Cheese and Cracker Display) **OR** Assorted Cookies and Chocolate Chunk Brownies*


## Entrées


 **Sirloin Tip Roast Au Jus** *Tender and flavorful beef, roasted to requested temperature - chef carved to order (additional \$5.00/guest)*


 **Beef Tips** *Tender sirloin tips, slow simmered in rich red wine sauce (additional \$4.00/guest)*

 **Hickory Smoked Chopped Pork or Chicken** *Dry rubbed and slow smoked (additional \$3.00/guest)*


 **Roasted Indiana Pork Loin** *Select from rosemary garlic encrusted, ancho chile rubbed, smoky mesquite, raspberry chipotle glazed, cranberry apricot glazed, honey dijon marsala sauce, or sweet onion balsamic reduction*

 **Tuscan Lemon Chicken** *Tuscan herb marinated grilled chicken breast with lemon butter drizzle*


 **Chicken Mornay** *Roasted breast tenderloin with fire roasted bell peppers in a creamy mornay sauce*


 **Teriyaki Chicken** *Citrus grilled chicken with a teriyaki glaze and grilled pineapple*

**Santé Fe Chicken** *Tender chicken on a bed of saffron rice, smothered with cheese, diced tomatoes and scallions*

 **Citrus Chicken** *Grilled breast tenderloin with a honey citrus glaze*

**Chicken Florentine** *Roasted breast tenderloin with sautéed baby spinach in a parmesan asiago cream sauce*

 **Chicken Piccata** *Sautéed breast tenderloin in a chardonnay lemon butter sauce with capers*

 **Chicken Marsala** *Sautéed breast tenderloin in a sweet marsala sauce with caramelized onions and baby bella mushrooms*

**Four Cheese Baked Ziti** *With our house made marinara, prepared with or without Italian sausage*

**Grilled Chicken Alfredo Cavatappi** *Four cheese house made alfredo, with broccoli florets or baby spinach*

 **Chicken Leg Quarters** *Marinated and grilled with sweet BBQ sauce on the side*

## Sides

*Additional Side + \$2.00/Guest*

 Roasted Garlic Smashed Potatoes

 Loaded Smashed Potatoes

 Roasted Red Potatoes

Hash Brown Casserole

Traditional Mac & Cheese

Alfredo Mac & Cheese

Penne Pasta Provencal


Saffron Rice

 Roasted Vegetable Medley

 Tender Green Beans


Green Bean Casserole

Vegetables Au Gratin

 Glazed Baby Carrots

 Buttered Sweet Corn

 Baja Roasted Corn

 Cheesy Corn

 BBQ Pit Beans

 Hand Tossed Cole Slaw

German Potato Salad

*Prices based on 50 guests minimum - less than 50 guests add 20%*

*Price includes buffet set up, staffing/service, and full china service*

*Add 8% tax*

*4.5% fee will be added for all credit/debit card payments*

*Gratuity not included – amount at client discretion*

*No additional service fees*

*Prices subject to change without notice - unless contracted in advance*

 Gluten Free