

Lunch and Dinner Buffets 2024

Entrees

Asiago Chicken
 Caprese Chicken
 Chicken Cordon Bleu + \$1
 Herb Crusted Baked Chicken
 Chicken Parmesan
 Chicken Marsala
 Fried Chicken
 Italian Grilled Chicken
 Bourbon Glazed Salmon +\$2
 Baked Salmon +2
 Bourbon Glazed Salmon +\$2
 Mediterranean Grouper
 Honey Glazed Ham
 Italian Sausage & Peppers
 Bourbon Glazed Pork Tenderloin
 Roast Beef Au Jus
 Roast Beef Demi Glaze
 Chef Carved Prime Rib *MKT
 Beef Kabobs + \$1
 Eggplant Parmesan
 Potato & Cheese Pierogies
 Spare Ribs

Pasta

(Choice of 1)

Penne Marinara
 Penne Alfredo + \$.50
 Penne Tomato Basil Cream
 Baked Ziti
 Italian Pasta Salad (cold)
 Traditional Mac & Cheese
 Cheese Ravioli Over Marinara +\$1

Potato & Starch

(Choice of 1)

Garlic Parmesan New Potatoes
 Au Gratin Potatoes +\$.50
 Twice Baked Potatoes +\$.75
 Whipped Mashed Potatoes
 Whipped Loaded Mashed Potatoes +\$1
 Rosemary Garlic Redskins
 Rice Pilaf
 Baked Potatoes

Vegetable

(Choice of 1)

Green Beans Almondine
 Mediterranean Green Beans
 Broccoli
 Vegetable Medley
 Seasonal Balsamic Grilled Vegetable +\$1
 Ginger Honey Glazed Baby Carrots

Add Cheese Sauce to any vegetable .50



All meals are accompanied by mixed greens garden salad & Hawaiian rolls with butter

Choice of Entrée, One Pasta, One Vegetable, and One Potato

Lunch	Mon-Thurs	Fri-Sun
One Entrée	\$18.99	\$20.99
Two Entrée	\$21.99	\$23.99
Dinner	Sun-Fri	Saturday
One Entrée	\$19.99	\$24.99
Two Entrees	\$23.99	\$28.99
Three Entrees	\$28.99	\$31.99

Facility Charge of 20% and Sales Tax of 6.75% are not included

Includes house centerpieces

Includes color coordinated linens

Includes non-alcoholic beverage service - Water, Coffee, Tea & Soda

Includes 4 hour room use, setup and cleanup