

Supreme Luncheon Buffets include

Our Fresh-baked goods w/real butter

One Salad Selection

One Vegetable & One Starch Selection

One entree Buffet - \$10.95 per person

Two-entree Buffet - \$12.95 per person

**Iced Tea and Gourmet Coffee - \$1.00 per
person**

For groups of 50 or more guests deduct \$1.00

Minimum 30 people

*20% Gratuity and 6% Sales Tax will be added
Price may change without notice*



Salad Selections

Select One

Spinach Salad

Mandarin Oranges, Almonds and homemade dressing

Mixed Field Greens

With grape tomatoes, croutons, cheese crisp
Sun-dried tomato vinaigrette

Caesar Salad

Romaine Lettuce with croutons, shredded parmesan
Creamy Caesar Dressing

Fresh Fruit Display

Seasonal diced fruit with Sour Cream Melba Sauce

Marinated Pasta Salad

Pasta, Black Olives, Mushrooms and
Diced Celery w/Italian Dressing

Cole Slaw

Fresh shredded Cabbage with shaved carrots
Creamy mayonnaise dressing

Broccoli Raisin Salad

Broccoli florets and Raisins creamy sweet Mayonnaise

Waldorf Salad

Apple, Celery, Walnuts, Whipped Cream

24 Hour Salad

Peas, Broccoli, Bacon, Cheese, Lettuce, Mayonnaise

Ambrosia Salad

Pineapple, marshmallow, coconut, fruit

Tomato, Onion, Cucumber Salad

Fresh sliced in a sweet Cider Vinaigrette

Soup du Jour

Select from one of our Homemade Soups
Prepared fresh daily in our kitchen.

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Vegetables & Starches

Select Two

Roasted Garlic Mashed Potatoes or

Cheddar Mashed Potatoes

Herb Roasted Red Potatoes

Honey Glazed Baby Carrots

Green Snap Beans w Caramelized Onions

Potato Au Gratin

Home Whipped Butter Mashed Potatoes

Seasonal Vegetable Medley

With pine nut butter

Garden Green Peas w/Sautéed Mushrooms

Snow white Cauliflower

With Cheddar Cheese Sauce

Fresh Steamed Broccoli

Indiana Sweet Corn O'Brien

Parslied New Potatoes

Baked Potatoes

Asiago Potatoes

Seasoned Rice

Macaroni & Cheese

Entrees

Roast Certified Angus Beef

Slow-roasted and carved with au Jus

Roasted Mid-Western Pork Loin

Tender and juicy, sliced and served with natural juices

Beef Stroganoff

Tender beef tips in a mushroom and sour cream sauce

Served with Linguini pasta

Savory Smoked Pit Ham

Hickory-smoked, brown sugar-glazed

Salisbury Steak

Our own recipe in a rich tomato sauce

Meat Loaf

Ground beef blended with onions, spices

Swiss Steak

Choice cubed steak with tomatoes and bell peppers

Mushroom Steak

Cubed Steak in a creamy mushroom gravy

Beef Tips Diane

Tender beef in our special Diane Sauce

Pot Roast

Slow-roasted Chuck Roast w/ Carrots, Onions & Potatoes

Midwestern Pork Loin

Tender Roasted served with natural juices

Grilled Chicken Breasts

Choice of BBQ, Lexington or Creole

Baked Lasagna

Choice of Vegetarian or Meat Sauce

Farfalle Pasta

With grilled chicken, ham, peas in a parmesan cream sauce

Chicken Cordon Bleu

Chicken Breast stuffed with Ham & Swiss Cheese

Shrimp or Chicken Creole

A delightfully not-too-spicy Cajon sauce.

Cod Almondine

Mild white fish with butter crumb topping and toasted almonds

Penne Pasta

In a cream sauce with mild Italian Sausage

Asian Garden Mélange

Penne, mushrooms, zucchini, tomatoes, squash,
Japanese Eggplant In a light lemon-garlic broth



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