

Vegetables & Starches

Select Three

Whipped Potatoes (Garlic, Cheese or Regular)
Roasted Parslied Red Potatoes
Baked Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Asiago Potatoes
Stuffed Red Potatoes
Baked Sweet Potatoes
Sweet Potato Casserole
Seasoned Rice
Creamy Macaroni & Cheese
Baked Macaroni & Cheese
Ranch Wedge Potatoes
Broccoli with Cheese
Garden Peas w/ Mushrooms
Vegetable Casserole
Honey-glazed Baby Carrots
Indiana Sweet Corn O'Brien
Green Beans Almondine
Green Bean Casserole
Country Style Green Beans
Seasonal Vegetable Medley

Entrees

Prime Rib of Beef (\$3.50 extra)
Carved Beef Tenderloin (\$5.50 extra)
Grilled Ahi Tuna (\$2.00 extra)
Boneless Short Ribs (\$1.00 extra)
Roast Round of Beef
Roast Pork Loin
Stuffed Pork Loin
(w/ Sundried Tomatoes, Garlic, Olives, & Feta Cheese)
Meatloaf
Beef Tips Diane
Mushroom Steak
Savory Glazed Pit Ham
Apricot Glazed Breast of Turkey
Italian Sausage Lasagna
Vegetable Alfredo Lasagna
Chicken a la Mar
Lemon Chicken
Chicken Picante
Bruschetta Chicken
Honey Creole Chicken
Chicken Fettuccini Alfredo
Cod Almondine
Crabmeat au Gratin
Grilled Salmon (topped w/mango salsa)
Baked Tilapia (topped w/ corn & black bean salsa)

Dinner Buffet

Dinner Buffets include

Fresh Baked Goods w/ real butter

Two Salad Selections

Three Vegetable & Starch Selections

Two Entree Buffet \$17.95 per person

Three Entree Buffet \$19.95 per person

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

*(Minimum 30 People)
20% Gratuity and 7% Sales Tax will be added
Price may change without notice*

Salad Selections

Select Two

Tossed Greens w/Choice of Dressings (2)
Caesar Salad w/Croutons, Parmesan Cheese
Fruit Salad (In Season)
Mandarin Orange Salad
Broccoli/Raisin Salad
Traditional Potato Salad
Toscana Greek Potato Salad
24-Hour Salad
Ambrosia Salad
Garden Pea Salad
Tomato, Onion & Cucumber Salad w/Feta Cheese
Creamy Cole Slaw
Asian Cole Slaw
Marinated Vegetable Salad
Creamy Pasta Salad
Marinated Pasta Salad
Soup du Jour