



BUFFET DINNER MENU I - \$ 26.95

THERE IS A 30 GUEST MINIMUM FOR A BUFFET.

PLEASE CHOOSE ONE SALAD;
FRESH GARDEN SALAD OR CAESAR SALAD

PLEASE CHOOSE TWO OF THE FOLLOWING ENTREES:

BOURBON STEET GRILLED BEEF TIPS — MARINATED IN KENTUCKY
BOURBON AND HERBS.

BEEF TIPS STROGANOFF— SERVED IN A SOUR CREAM, MUSHROOMS, SHALLOTS, & RED
WINE SAUCE.

BONELESS PORK LOIN CHOPS — SLICED PORK SERVED WITH AN APPLE CRANBERRY

CHICKEN PICCATA— BONELESS BREADED CHICKEN IN A LEMON CAPER SAUCE.

BAKED SEAFOOD AU GRATIN — MEDLEY OF SEAFOOD BAKED IN A CHEESE SAUCE
TOPPED WITH SEASONED BREAD CRUMBS.

BAKED HADDOCK - 4 OZ BAKED WITH BREAD CRUMB TOPPING

HADDOCK JARDINIÈRE — FRESH BAKED HADDOCK TOPPED WITH ROASTED RED AND GREEN
PEPPER, AND SWEET VIDALIA ONION.

PLEASE CHOOSE ONE OF THE FOLLOWING ENTREES:

BAKED STUFFED SHELLS — LARGE PASTA SHELLS STUFFED WITH RICOTTA CHEESE
AND BAKED IN A MARINARA SAUCE.

VEGETARIAN LASAGNA — FRESH VEGETABLES BAKED IN MARINARA LASAGNA.

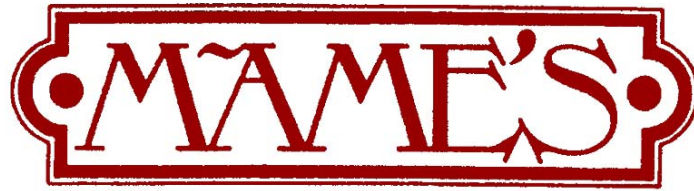
PENNE PASTA AU GRATIN — PENNE PASTA BAKED WITH HOMEMADE CHEESE
SAUCE AND TOPPED WITH SEASONED BREAD CRUMBS.

CHOICE OF:

MASHED NEW POTATOES, HERBED RICE & ROASTED RED POTATOES

THE FOLLOWING ARE INCLUDED WITH ALL BUFFET SELECTIONS:

SEASONAL VEGETABLE
DINNER ROLLS & BUTTER
HOT FRUIT CRISP OR ICE CREAM FOR DESSERT.
BEVERAGE



BUFFET DINNER MENU II- \$29.95

THERE IS A 30 GUEST MINIMUM FOR A BUFFET.

PLEASE CHOOSE ONE SALAD;

FRESH GARDEN SALAD, CAESAR SALAD OR
SEASONAL SPINACH SALAD WITH FRESH BERRIES, WALNUTS AND CHEESE.

PLEASE CHOOSE TWO OF THE FOLLOWING ENTREES:

CARVED ROAST BEEF – SERVED WITH HOT AU JUS AND CREAMY HORSERADISH SAUCE.

CARVED ROAST TURKEY - SERVED WITH GRAVY AND CRANBERRY SAUCE.

ROAST PORK MEDALLIONS – SERVED WITH ROASTED PEACHES

CHICKEN CHARDONNAY –BONELESS CHICKEN BAKED AND FINISHED WITH A WHITE
WINE SAUCE.

CHICKEN MARSALA – BONELESS CHICKEN BAKED AND FINISHED WITH A MARSALA WINE
SAUCE AND MUSHROOMS

SEAFOOD FANTASIA - SCALLOPS, LOBSTER, & SHRIMP BAKED
IN A SHERRY CREAM SAUCE AND SERVED IN A FLAKY PUFF PASTRY.
* THREE DOLLAR ADDITIONAL CHARGE *

BAKED STUFFED SOLE – FILET OF SOLE ROLLED AND BAKED WITH A SEAFOOD
STUFFING, FINISHED WITH A MORNAY SAUCE

SHRIMP SCAMPI PENNE - LARGE SHRIMP TOSSED IN PENNE PASTA

CHOOSE ONE OF THE FOLLOWING ENTREES:

WILD MUSHROOM RAVIOLI – BAKED IN A PORT WINE AND PORTABELLO REDUCTION.

BAKED MANICOTTI - BAKED IN MARINARA SAUCE.

CHOICE OF:

MASHED NEW POTATOES, HERBED RICE, BAKED POTATO OR
ROASTED RED POTATOES

THE FOLLOWING ARE INCLUDED WITH ALL BUFFET SELECTIONS:

SEASONAL VEGETABLE
DINNER ROLLS & BUTTER
HOT FRUIT CRISP OR ICE CREAM FOR DESSERT
BEVERAGE



ENHANCED DESSERTS

ADDITIONAL CHARGE OF \$3.50

MUD PIE

DENVER PUDDING

FRESH BAKED FOUR BERRY PIE

CHEESECAKE WITH STRAWBERRIES

STRAWBERRY SHORTCAKE

HOMEMADE BREAD PUDDING WITH RUM SAUCE