



- 2014 -
FORMAL DINNER BUFFET

Includes

Choice of one entrée
Choice of one potato
Choice of one vegetable or side dish
Tossed salad
Fresh baked bread
Unlimited iced tea & coffee service

*Elegant appointed banquet room with chandeliers
Linen tablecloths & napkins (skirting available)
China and silver table settings
Complete staff service
Background dining music
Bar facility available
Large parking lot*



Formal Dinner Buffet - Entrée Selections

Tier 1

Mostaccioli

Pasta & Meat Sauce topped with melted mozzarella & parmesan.

Marinated Breast of Chicken

Grilled boneless chicken.

Virginia Baked Ham

Slow baked with a hint of smoky & sweet.

Tier 2

\$

Pork Loin

Grilled then roasted slowly for tenderness.

Roast Beef Au Jus

Served in its own juices.

Boneless Pork Chop

Center cut, grilled to perfection.

Lasagna

Our own recipe.

Fried Chicken

Fresh chicken lightly breaded in our house recipe.

Tier 3

\$

Chicken Florentine

Sautéed with spinach cream sauce.

Beef Brisket

Smoked or oven barbequed.

Tilapia

Char grilled tilapia, lightly seasoned flaky whitefish

Seafood Alfredo

Shrimp, crab and cod sautéed in parmesan cream sauce with fettuccine.

Premium

Ribeye Steak - 10 oz.

Filet Mignon

Bacon Wrapped - 6 oz.

Chicken Wellington

Orange Roughy

Broiled New Zealand Fillet.

Prime Rib - 12 oz.

Served with Au Jus

Prime Rib price reflects pre-cut serving option. You may opt to have a carving station in the banquet room for an additional \$/hr. (2 hr minimum)

A second entrée option may be added at an additional fee,

- *if both options are within the same tier, it will result in an additional \$ per guest (using higher priced entrée as base)*
- *if options come from different tiers, the higher price of the two options will be used*



Formal Dinner Buffet - 2014 (Cont.)

Potatoes

(Choice of One)

Greek Roasted Potatoes
Wild Rice
Baked Potato
Red Skin Potatoes

Potato Up-Grades

(\$ per guest)

Mashed Potato Casserole
Potatoes Daphne
Potatoes Anna
Lyonnese Potatoes

Vegetable or Side Dish

(Choice of One, may add a vegetable or side dish for an additional \$/guest)

Green Beans

Buttered Corn

Green Peas & Pearl Onions

Riviera Blend (*blend of green beans*)

California Blend (*broccoli, cauliflower, carrots*)

Pasta Salad

Potato Salad

Cottage Cheese

Fruit Salad

Cole Slaw

Pea Salad

Marinated Mushroom Salad

Cucumber & Onion Salad

Broccoli & Bacon Salad

Vegetable Up-Grades

(\$ per guest)

California Blend with Cheese

Stuffed Zucchini Boats

Fresh Medley (carrots, cauliflower, broccoli, peppers)