

BUFFET ENTREES

Can't find what you're looking for? Call us so we can customize your menu!

All Entrees include Fresh Rolls and choice of Salad, Vegetable, "Starch" and Fresh Baked Cookies or Chocolate Fudge Brownies.

Buffet set up includes disposable high gloss black plates, napkins, forks, knives, table linens and table decor.

China plates, glassware and silverware may added for an additional \$3.00 per person

CHARDONNAY CHICKEN WITH PORTABELLA MUSHROOMS

Sautéed Breast of Chicken in a Light Chardonnay Cream Sauce with Roasted Portabello Mushrooms

\$13.95

CHICKEN PICATTA

Lightly Breaded and Sautéed in our Lemon Caper Sauce

\$13.95

CHICKEN MARSALA

Chicken braised in Aged Marsala Sauce with Porcini Mushrooms, Shallots and Roasted Garlic

\$13.95

CHICKEN FLORENTINE

Lightly Sautéed and layered in Prosciutto, Spinach and finished with Sherry Sauce

\$14.95

CHICKEN CORDON BLEU

Breaded and stuffed with Swiss Cheese and Canadian Bacon - You have to see how we present this!

\$13.95

MARINATED FLANK STEAK

Marinated for 24 hours and Grilled and Thinly Sliced then served with a Mushroom Bordelaise Sauce

\$13.95

ROASTED TENDERLOIN OF BEEF

Hand Carved Filet Mignon Roasted to Perfection with Mushroom Demi Glace

\$18.95

MESQUITE GRILLED TRI TIP

One our most popular items! Marinated for 48 hours in our Special House Marinade
\$13.95

ROASTED PORK LOIN

Sliced Medallions topped with a Blackberry Pinot Noir Glaze
\$13.95

HERB CRUSTED SALMON FILET

Lightly Coated with Pine Nuts and Layered in Lemon Buerre Blanc
\$14.95

PAN SEARED NEW YORK STEAK

Cast Iron Seared and Served with Ginger Hoisin Sauce
\$15.95

CHICKEN MUSHROOM EN CROUTE

Breast of Chicken Wrapped in Puff Pastry and stuffed with Gouda Cheese & Porcini Mushrooms
\$15.95

SALADS

Classic Baby Greens
Tossed Green Salad
Caesar Salad
Fresh Fruit Salad
Sliced Potato Salad
Chefs Pasta Salad
Mediterranean Salad

POTATOES, PASTA AND RICE

Wild Rice Pilaf
Garlic Whipped Potatoes
Tossed Angel Hair Pasta
Fettuccine Alfredo
Roasted Baby Potatoes
Twice Baked Potato
Potato Au Gratin

VEGETABLES

Roasted Vegetable Medley
Grilled Summer Vegetables
Sautéed Baby Carrots
Steamed Chefs Vegetables
Green Beans & Walnuts
Grilled Asparagus(Seasonal)
Chefs Selection