

## Dinner: Custom Buffet

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Served with guest's choice of beverage: water, iced tea, fountain soda, coffee, or tea  
Served with rolls and butter

**Entrée Items: Choose one (\$19), two (\$23), three (\$29), or four (\$35) items for your buffet.**

Baked chicken	Roast prime rib of beef (add \$3)	Pasta primavera fettuccini with marinara sauce and sautéed veggies
BBQ beef	Baked ham	Baked ziti
BBQ chicken	Chicken in champagne sauce	Cheese, beef, or chicken enchiladas
BBQ ribs	Roast pork tenderloin (add \$2)	Chicken marsala
Chicken cordon bleu	Chicken parmesan	Garlic chicken pasta
2 pastas and 2 sauces	Grilled salmon with rosemary butter	Rosemary chicken pasta
Fried chicken	Grilled chicken breast, sun-dried tomatoes, basil butter sauce	Broiled pecan-crust ed tilapia
Lasagna (meat or vegetable)	Chicken piccata with capers, garlic, and a white wine and lemon sauce	Chicken in a creamy cognac sauce
Roast beef with mushroom sauce		Tequila lime chicken
Roast turkey breast with gravy and stuffing		

### Side Items: Choose up to 4

Seasonal vegetables	Green bean casserole	Pasta salad
Tossed salad	Broccoli casserole	Cole slaw
Caesar salad	Glazed carrots	Baked potato, add \$1.50 per person
Corn on the cob	Three-bean salad	Homemade soup, add \$1.50 per person
Baked beans	Macaroni salad	<i>Soup choices:</i>
Wild rice	Fruit salad	Italian minestrone, Boston clam chowder, vegetarian vegetable, chicken and wild rice
Au gratin potatoes	Cucumber and tomato salad	
Garlic mashed potatoes	Potato salad	
Red rosemary potatoes		
Macaroni and cheese		

### Desserts, \$3 per person

Fruit pies (apple, cherry, blueberry)	Cheesecake	Brownie Delight
Carrot cake	Chef's Berry D'Lite	Peach Cobbler

Custom dinner buffet selections include ice water and caffeinated or decaffeinated coffee, iced tea, and soda. Service ware includes white china, silverware, glassware, linen napkins, and tablecloths. Wait Staff will maintain tables. All guest tables will be preset with silverware, napkins, salt and pepper, and ice water. All food will be served buffet style. Service ware includes white china, silverware, glassware, linen napkins, and tablecloths. Wait staff will serve and maintain tables. All guest tables will be preset with china, silverware, napkins, salt and pepper, and ice water. All food and other beverages will be served to your table. Preset service can be arranged for most sandwich and salad selections if your group is in a hurry or has a speaker during lunch, which wait service might interrupt.

Sales tax (7.25%) and gratuity (19%) will be added to the above per person prices quoted. Prices quoted are for groups of 35 or more people. A \$1 surcharge per person will be added for group sizes of 25 to 35. A \$2 surcharge per person will be added for group sizes of 15 to 25. Groups of less than 15 people will be charged for 15 people. There is a set-up fee of \$225 (100+ people), \$175 (75-99 people), \$125 (50-74 people), or \$100 (fewer than 50 people) for all events. Pricing is subject to change due to fluctuation in food costs. A \$500 deposit is required to reserve our services and guarantee quoted prices and will be deducted from your final statement. Written cancellations with less than thirty days' notice (30 days prior to your scheduled event date) will forfeit entire deposit. Remainder of estimated balance is due 10 days before your event. Any remaining balance is due upon checkout. A 2.0% per month interest charge will be added to your statement if not paid within 15 days, beginning the date of your event. We require 10 days notice of the exact number of guests attending your event and your estimated final statement will reflect this figure. Major credit cards accepted.