



Specialty Buffets

Buffet One

*Fresh Tossed Greens and Lettuces with Tomatoes, Onions, Cucumbers, Alfalfa Sprouts served with a selection of Dressings
Fresh Rolls & Butter*

Please select One Entrée from Each Group:

- ~ Carved Leg of Lamb**
- ~ Beef Tips With Peppers & Onions*

- ~ Baked Chicken with Herbs*
- ~ Fried Chicken*
- ~ BBQ Chicken*

- ~ Cajun Blacked Catfish*
- ~ Cod with Julienne Leeks and Tomato*
- ~ Seafood Jambalaya*

Chef's Choice of Fresh Vegetable and appropriate potato or rice accompaniment

Choice of Two Seasonal Dessert Selections

Coffee, Tea, Brewed Decaffeinated Coffee & Herbal Teas

*For 50 or More People...
\$25.95 per person
Chef's Fee

Buffet Two

*Fresh Tossed Greens with Tomatoes, Onions, Cucumbers, & Alfalfa Sprouts, Croutons, Mushrooms, Carrots and Cheddar Cheese served with a Selection of Dressings
Fresh Rolls & Butter*

Please select One Entrée from Each Group:

- ~ Chicken Parmigiana*
- ~ Chicken Cordon Bleu*

- ~ Sautéed Beef Tips with Mushrooms & Onions*
- ~ London Broil*

- ~ Swordfish with Pesto and Red Pepper Coulis*
- ~ Honey Mustard Crusted Salmon*

Fresh Mixed Vegetable with appropriate potato or rice accompaniment

*Choice of Two Seasonal Dessert Selections
Coffee, Tea, Brewed Decaffeinated Coffee & Herbal Teas*

*For 50 or More People
\$32.95 per person*

Add Carving Station:
*Turkey or Ham...\$4.25
Roast Beef...\$5.25*

More Specialty Buffets

Buffet Three

Please select One Entrée from Each Group:

Fresh Mixed Greens Salad

With Spinach, Alfalfa Sprouts, Cherry Tomatoes, Mushrooms, Black Olives, Carrots, Pepperoncini, Croutons, Cucumbers, Bacon Bits, Peppers, Cheddar Cheese and served with a Selection of Dressings

Fresh Rolls & Butter

~ Chicken with Asparagus & Boursin Cheese

~ Chicken Strips with Garlic, Wine, and Mushrooms

~ Pork Tenderloin w/ Cider Bourbon Sauce

~ Grilled Salmon w/ Tomato & Black Beans

~ Shrimp & Sea Scallops

*~ Carved Turkey**

*~ Carved Roast Beef**

*~ Carved Ham**

Chef's Choice of Fresh Vegetable and appropriate potato or rice accompaniment

Choice of Two Seasonal Dessert Selections

*Coffee, Tea, Brewed Decaffeinated Coffee
& Herbal Teas*

For 50 or More People

\$32.95 per person

**Chef's Fee*