

Banquet Menu / Buffet

A minimum of 40 guests is required and will be charged. Food is left out for a maximum of two hours after your reservation time. All in attendance will be charged.

Choose two Entrees from the following:

- Sliced Roast Beef with au jus & horseradish
- Sliced Sirloin with mushroom-peppercorn glaze
- Sliced Breast of Turkey with gravy, stuffing & cranberry sauce
- Sliced Roasted Pork Loin with spiced apples & stuffing
- Char-Broiled Chicken Breast Filets with sake-soy glaze
- Grilled Chicken Breast Filets with marsala-mushroom sauce
- Baked Chicken Breast Filets with tomato, marjoram & garlic
- Baked Salmon with dill-caper sauce
- Blackened Fish of the Day with sun-dried tomato relish

\$5 per guest for each additional entrée selection

The buffet includes:

- Hearts of romaine with Caesar dressing and Gouda cheese
- Organic mixed greens with, blue cheese, spiced walnuts, seasonal figs and honey-balsamic vinaigrette
- Tomato wedges with cucumber, red onion, feta cheese and an oregano vinaigrette
- A create-your-own salad bar, with fresh greens, spinach, several toppings and dressings
- A selection of fine cheeses with assorted breads & crackers - typically; brie, Roquefort, fontina, smoked gouda, cheddar & pepper-jack
- A seasonal fruit salad

Also included in the buffet package are:

- Garlic mashed potatoes or rice pilaf
- Fresh vegetable of the day
- Breads and dinner rolls
- Dessert selection, including various cakes
- Coffee, tea and sodas

Lunch hours Monday thru Saturday (11am - 3pm)	\$30 per adult	\$20 per child
Dinner Hours Monday thru Sunday (4:30pm - Close)	\$40 per adult	\$20 per child

A service charge and sales tax are added to all prices