

## SALADS

**Spring Mix:** Fresh Spring Greens, Baby Heirloom Tomatoes, Red Onion, Cucumber and Croûtons.

**Caesar:** Crisp Romaine and Shaved Parmesan Tossed with Classic Caesar Dressing and Croûtons.

## SIDE DISHES

Garlic Mashed Red Potatoes with Skin  
Long Grain, Wild Rice  
Seasonal Fresh Mixed Vegetables  
Sautéed Green Beans  
Baby Carrots Sautéed in Butter, Honey and Mint.  
Steamed Asparagus with Hollandaise: Add \$4

## BREAST OF CHICKEN ENTRÉES

**Parmesan Cream**  
with Sun-dried Tomatoes & Basil

**Korean BBQ**

**Piccata**

**Marsala**

## PREMIUM ENTRÉES USDA PRIME BEEF

**Top Sirloin Roast:** Herb Crusted Roast finished with Exotic Mushroom Demi Glaze.

**Prime Rib Carving Station:** Add \$10 Au Jus and Horseradish.

## PREMIUM ENTRÉES ROAST PORK LOIN

**Pork Daniels:** Roasted Pork Loin with Jack Daniels BBQ Sauce and topped with Crunchy Fried Onions.

**Pork Orange Glaze:** Roasted Pork Loin with Brown Sugar Orange Glaze.

## PREMIUM ENTRÉES SALMON FILLET

**Honey Mustard Dijon**

**Lemon Butter and Herb**

### GOURMET BUFFET SILVER: \$29

**Beverage Station:**  
Water, Iced Tea, Coffee,  
Lemonade or Fruit Punch

**Dinner Rolls and Butter**

*CHOICE OF:*

**1 Salad**

**2 Side Dishes**

**1 Chicken Entrée**

**1 Premium Entrée**

**Dessert:**  
Assorted Cakes & Cheese Cake

### GOURMET BUFFET GOLD: \$36

**Chair Covers**

**Beverage Station:**  
Water, Iced Tea, Coffee,  
Lemonade or Fruit Punch

**Dinner Rolls and Butter**

*CHOICE OF:*

**1 Salad**

**2 Side Dishes**

**2 Premium Entrées**

**Dessert:**  
Assorted Cakes & Cheese Cake