



C a t e r i n g A t I t s F i n e s t

BRONZE BUFFET

Entrée

Zesty Italian Baked Chicken

Chicken breast marinated and baked with Italian herbs.

Roasted Turkey with Gravy

Served over dressing. (omit one accompaniment choice)

Pineapple Glazed Ham

Baked ham sliced and served in a pineapple glaze.

Pork Tenderloin Medallion

Herb crusted medallion, roasted and served with gravy.

Mild Italian Sausage

Served with sautéed peppers and onions, in marinara.

Beef Bourguignon

Beef braised in red wine with mushrooms.

Italian Roast Beef

Italian seasoned oven roasted beef.

Italian or Swedish Meatballs

Italian style meatballs in marinara sauce.

Swedish style meatballs in gravy.

Baked Cod in a Lemon Dill Sauce

Dill seasoned cod loin, served in a lemon cream sauce.

Accompaniments

Salad Selections

Traditional Garden Salad

Tossed Caesar Salad

American Potato Salad

Tomato Cucumber Pasta Salad

Garden & Cheese Tortellini Salad

Creamy Cole Slaw

Vegetables with Ranch Dip

Seasonal Fruit Salad *(+\$0.50 per person)*

Starch Selections

Buttered Egg Noodles

Baked Penne Marinara

Garlic Whipped Potatoes

Creamy Mashed Red Potatoes

Parsley Buttered Red Potatoes

Cornbread Dressing

Rice Pilaf

Vegetable Selections

Green Bean Almandine

Sweet Corn Casserole

Carrots with Parsley Butter

Steamed Chefs Choice Vegetable Medley

Steamed Broccoli Cauliflower Blend

One Entrée Bronze Buffet \$14.75 Per Person

Two Entrée Bronze Buffet \$15.50 Per Person

Three Entrée Bronze Buffet \$17.25 Per Person

The Bronze Buffet is served with your entrée choice(s), four accompaniments (max. of two starches), one vegetable selection and your choice of Dinner Rolls or Crusty French Bread with butter.

Prices may be subject to 19% event fee and sales tax. Additional fees may apply.

Prices may change without notice. All prices based off of a 30 person minimum.



C a t e r i n g A t I t s F i n e s t

SILVER BUFFET

The Silver Buffet includes your choice of selections from the Bronze Buffet and the following upgraded selections:

Entrée

Parmesan Herb Crusted Chicken

Chicken breast crusted in parmesan and herb seasoned breading.

Chicken Marsala

Marsala and mushroom wine sauce served over a lightly golden chicken breast.

Rolled Beef with Dressing

Sliced roast beef rolled with dressing and served in a brown gravy.

Teriyaki Glazed Salmon

Salmon filet marinated in teriyaki sauce, baked to perfection.

Carved Entrée

Roast Pork Loin with a Savory Gravy

Baked Pit Ham with Pineapple Glaze

BBQ Beef Brisket with Caramelized Onion BBQ Sauce

Accompaniments

Fresh Spinach Salad

Spinach with crumbled bacon, eggs, croutons and a cold bacon dressing.

Tuna Macaroni Salad

Tuna, macaroni noodles, peas and eggs in a creamy dressing.

Italian Pasta Salad

Pasta, pepperoni, mozzarella, tomatoes and olives in Italian dressing.

Rosemary Roasted Potatoes

Red potatoes roasted with rosemary, olive oil and garlic.

Fettuccine Alfredo

Fettuccine pasta tossed in creamy parmesan butter sauce.

Au Gratin Potatoes

Layers of potatoes baked in a creamy cheese sauce.

Vegetable Selections

Farm Style Green Beans

Fresh green beans sautéed with mushrooms, onions and tomatoes topped with crumbled bacon.

One Entrée Silver Buffet \$17.25 Per Person

Two Entrée Silver Buffet \$19.00 Per Person

**One Entrée and One Carved Entrée Silver Buffet
\$19.50 Per Person**

**Two Entrée and One Carved Entrée Silver Buffet
\$22.75 Per Person**

The Silver Buffet is served with your entrée choice(s), four accompaniments (max. of two starches), one vegetable selection and your choice of Dinner Rolls or Crusty French Bread with butter.

Prices may be subject to 19% event fee and sales tax. Additional fees may apply.

Prices may change without notice. All prices based off of a 30 person minimum.



C a t e r i n g A t I t s F i n e s t

GOLD BUFFET

The Gold Buffet includes your choice of selections from the Bronze and Silver Buffet, and the following upgraded selections:

Entrée

Chicken Francaise

Breast of chicken dipped in egg batter, sautéed and served in a lemon chardonnay sauce.

Chicken Cordon Bleu

Stuffed chicken breast with ham and Swiss cheese, breaded and baked.

Carved Entrée

Roasted Beef Tenderloin with a Merlot Mushroom Sauce

Pepper Crusted Beef Tenderloin served with a Horseradish Cream Sauce

Dressing Stuffed Pork Loin served with Apple Cranberry Chutney

Accompaniments

Waldorf Salad

Fresh apples, celery, grapes and walnuts with chopped romaine lettuce tossed in salad dressing.

Berry, Spinach and Feta Salad

Strawberries and blackberries tossed with spinach and feta in red wine vinaigrette.

German Potato Salad

Traditional warm German potato salad with bacon and a vinegar based dressing.

Twice Baked Potatoes

Cheddar bacon or sour cream and chive stuffed twice baked potato. (choice of one)

Potato Gnocchi with Marinara Sauce

Potato gnocchi tossed in marinara sauce.

Vegetable Selections

Roasted Brussels Sprouts with Bacon

Pan roasted Brussels sprouts topped with crispy bacon.

One Entrée Gold Buffet \$20.25 Per Person

Two Entrée Gold Buffet \$21.75 Per Person

One Entrée and One Carved Entrée Gold Buffet \$22.25 Per Person

Two Entrée and One Carved Entrée Gold Buffet \$25.50 Per Person

The Gold Buffet is served with your entrée choice(s), four accompaniments (max. of two starches), one vegetable selection and your choice of Dinner Rolls or Crusty French Bread with butter.

Prices may be subject to 19% event fee and sales tax. Additional fees may apply.

Prices may change without notice. All prices based off of a 30 person minimum.