

# BUFFET MENU OPTIONS

## STARTERS

### SALAD BAR

Romaine, Spinach, Cucumber, Tomato, Beets, Carrot, Radish, Feta Cheese

### SOUPS

Pumpkin

Lentil

Beef Vegetable

Potato Leek

## STATIONS

### BAKED POTATO STATION

Extra-Large Baked Potato, Chili, Broccoli, Cheese, Bacon, Sour Cream, Chives (Sweet Potatoes by request)

### QUICHE STATION

Squash, Spinach, Rosemary, Thyme, Parmesan & Cheddar Cheeses

Bacon, Mushroom, Caramelized Onion, Feta Cheese

Turkey, Corn, Red Onion, Jalapeno Pepper, Parmesan Cheese

### FAJITA STATION

Chicken, Peppers, Onion, Cheddar Cheese, Salsa, Sour Cream, Jalapeños, Wheat, Spinach, and Flour Tortillas

With Shrimp (+2.00pp)

With Beef (+3.00pp)

### PASTA STATION OPTIONS:

- Baked Ziti
- Mannicotti
- Penne Alfred (with Chicken +2.00pp)
- Penne Pesto (with Chicken +2.00pp)
- Penne Bolognese (with Chicken +2.00pp)

### CARVING STATION OPTIONS:

- Baked Ham
- Roasted Pork Loin
- Top Round au jus
- Whole Salmon
- Prime Rib (+3pp)



## HOT ENTRÉES

BBQ Chicken (with 2 sauces)

BBQ Pulled Pork (with 2 sauces)

Beef Stroganoff with Egg Noodles

Chicken Fricasse with Mushroom, Carrot, Garlic

Chicken Cacciatore with Mushroom, Green & Red Pepper, Onion, Tomato (served with Spaghetti)

Chicken Pot Pie with Potato, Carrot, Celery in a Flaky, Buttery crust

## SIDE OPTIONS (ONE PER ENTRÉE)

Whipped Horseradish Potatoes

Roasted Redskin Potatoes

Rice Pilaf

Haricots Verts Almandine

Baby Carrots in Ginger Orange Glaze

Brussel Sprouts with Lemon and Bacon

Additional Side: \$2.00 per person

## DESSERT

Apple Tart a la mode

Chocolate Profiterole

Crepe with Fruit & Crème Anglaise

Strawberry Shortcake

Crème Brûlée (+\$2pp)

## PRICING

3 courses (Salad or Soup, Quiche or Baked Potato Station, Dessert) \$25.00 per person

3 courses (Salad or Soup, One Station or Entrée, Dessert) \$30.00 per person

3 courses (Salad or Soup, Two Stations or Entrées, Dessert) \$38.00 per person

4 courses (Salad, Soup, One Station or Entrée, Dessert) \$35.00 per person

4 courses (Salad, Soup, Two Stations or Entrées, Dessert) \$40.00 per person