# BANQUET BUFFET

(Includes choice of one salad, two sides, one dessert)

(Minimum of 25 guests)

SALAD

 Baby Spinach Salad

 Blueberry Raspberry Vinaigrette, Candied Walnuts, Sun Dried Cranberries, and Blue Cheese Crumbles

House Made Caesar Salad

Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese, and Parmesan Crustini

# House Mixed Greens

With Carrots, Pickled onion, Cherry Tomatoes, and a Roasted Garlic Vinaigrette

ENTREES

Category I

Choose One Entrée $32

Choose Two Entrée $37

# Roasted Turkey

With Gravy and Cranberry Sauce Pasta Primavera

Fresh Seasonal Vegetables

Alfredo Pasta

With Mushrooms Asparagus

# Roasted ¼ Chicken

Lime, BBQ, or Teriyaki Glazed

Carved N.Y.

With Mushrooms and Demi-Glace

Category II

Choose One Entrée $37

Choose Two Entrée $42

# Norwegian Salmon

With Burre Blanc Sauce

Macadamia Nut Crusted Alaskan Halibut

With Brown Butter Sterling Silver Farms Pork Chop

Caramelized apples and onions

# Garlic Infused Prime Rib

With Au jus and Creamy Horseradish

VEGETABLES

# Grilled Asparagus

Grilled Zucchini and Squash Blue Lake Beans

Sauté with Garlic

# Mixed Seasonal Vegetables

Sauté with Garlic

SIDES

Rice Pilaf

Roasted Rosemary Potatoes

Garlic Mashed Potatoes

Macaroni and Cheese

Scalloped Potatoes

DESSERTS

(Choice of one)

Lemoncello

Light and Tangy with a Graham Cracker Crust. Finished with whipped cream

Chocolate Raspberry Mousse

with fresh raspberries and whipped cream

Banana Bread Pudding

Kahlua Marinated Raisins, Caramelized Banana's and finished with Anglaise

Vanilla Cake

With Raspberry Filling

Chocolate Cake

With Raspberry Filling

# Strawberry Cheesecake

New York Style Topped with Strawberry Glaze

These prices do not include taxes or service charge. A 20% service charge will be added and 8.5% tax rate prices good for 30 days then subject to change