



Grand Dinner Buffet

Entrée Selections (Choose two)

Chef Carved Top Round of Beef

Broasted Chicken

Chicken Chateaufort

Honey Glazed Ham

Chicken Cordon Bleu served over Rice Pilaf

Smokey Apple Pork Loin with Homemade Stuffing

Pulled Smoked Pork Shoulder

Chicken Marsala served over Wild Rice

Lemon Chicken served over Rice Pilaf

menu options

Seven Herb Baked Chicken

Broiled Cod Florentine

Potato or Rice Selection

Redskins/ Yukon Gold in Garlic Butter

Homemade Mashed Potatoes and Gravy

Baked Idaho or Scalloped or Roasted Potatoes

Cheesy Hash Browns

Brown, Wild or Pilaf Rice

Vegetable Selection

Sweet Butter Glazed Carrots

Green Bean Casserole

Roasted Fresh Vegetables

Prince Edward Blend (Baby Carrots, Yellow and Green Beans)

Prince William Blend (Broccoli, Carrots, Green Beans, Yellow and Red Peppers)

Dinner Buffet includes Toss Salad with three dressings, Pasta Salad, Homemade Dinner Roll

Beverages Include Coffee, Tea and Soft Drinks

With the Bar includes Cheese and Cracker Platter and also a Vegetable Platter

Cost: \$20.00/person (+6% tax and 20% gratuity)