



## menu options

### **Grand Buffet: Entrée Selections (Choose two)**

*Chef Carved Top Round of Beef*

*Broasted Chicken*

*Chicken Chardonmay*

*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*

*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)*