



BUFFET MENU

(\$42 per person. Does not include alcohol, tax or 20% gratuity.)

ENTRÉE Choose 2 of the following:

GRILLED CHICKEN with herb beurre blanc

SCOTTISH SALMON with caper beurre blanc

HERB ROASTED CHICKEN

ROASTED PORK LOIN with thyme and apples

CHIPOTLE RASPBERRY GLAZED PORK LOIN

CHICKEN PENNE PASTA with corn, spinach and alfredo sauce

*ROASTED PRIME RIB with au jus and horseradish sour cream** (\$8
up charge per person)

VEGETABLE Choose 2 of the following:

GREEN BEAN CASSEROLE with crispy fried onions

SUMMER SQUASH CASSEROLE

MIXED SEASONAL VEGETABLE MEDLEY

FRENCH GREEN BEANS with almonds

CREAMED CORN with crispy bacon

STARCH Choose 2 of the following:

CREAMY ROASTED GARLIC MASHED POTATOES
CRISPY RED BLISS POTATOES with herbs
VERMONT CHEDDAR MAC AND CHEESE

SALAD Choose 1 of the following:

MIXED GREEN SALAD with cabbage, carrots, red onions and tomatoes
CEASAR SALAD with shaved parmesan and croutons
STRAWBERRY SPINACH SALAD with candied pecans, strawberries
and blue cheese

DESSERT Choose 2 of the following:

WARM APPLE/PEACH CRISP
PEACH BREAD PUDDING
CHOCOLATE BROWNIE TRIFLE

PLATTERS (Optional)*Extra Charge

FRUIT DISPLAY
DOMESTIC AND IMPORTED CHEESE
VEGETABLE PLATTER with buttermilk ranch