

# Plated Dinner Entrees

Served with coffee, iced tea, rolls with butter, (1) vegetable (1) potato & (1) salad in a bread bowl (fresh mixed greens, Caesar, spinach)

D1 Seasoned Baron of Beef 16.99 per person

D2 Chicken Breast & Roast Beef 21.50 p/p

D3 Pork Tenderloin W/Sundried Tomato Sauce 19.75 per person

D4 Chicken Marsala 18.99 per person

D5 Lemon Chicken W/Rice Pilaf 18.75 per person

D6 Chicken Parmesan W/Penne Pasta. No potato option 19.25 per person

D7 Braised Beef 20.99 per person

D8 Fried Shrimp 24.95 per person

D9 Prime Rib Market Price

D10 Ribeye or New York Strip Steak Market Price

D11 Tenderloin Au Poivre Market Price

# Ethnic Buffets

## Pasta Buffet

19.99 per person (Dinner) 13.95 per person (Lunch)

**Entrees:** • Lasagna (Meat and/or Vegetarian) • Spaghetti  
• Tri Colored Tortellini • Penne Pasta  
• Chicken Parmesan

(Served with marinara sauce, meat sauce and Alfredo sauce)

### Buffet served with:

• Fresh Green, Caesar or Spinach Salad served in a bread bowl  
• Garlic Bread • Coffee • Iced Tea

**For groups under 50 (or for Lunch):**

Buffet features • (2) pastas • (2) sauces • Fresh Green Salad • Garlic Bread

## Western Style Buffet

18.99 per person

**Meats:** • Broasted Chicken • Smoked Brisket

**Buffet served with:** Au Gratin Potatoes • Barbeque Green Beans  
Cranberry Coleslaw • Sour Dough Rolls • Coffee • Iced Tea

**Lunch Portion:** Buffet features • Brisket • Au Gratin Potatoes  
Cranberry Coleslaw • Sour Dough Rolls • 14.99 per person (Lunch)

## Mexican Buffet

18.99 per person (Dinner) 14.25 per person (Lunch)

### Buffet served with:

• Shredded Beef • Pollo Asada (marinated chicken)  
• Fresh Tortillas • Guacamole • Sour Cream • Pico de Gallo  
• Cheese Enchiladas • Pork Chili • Spanish Rice • Refried Beans  
Sopapilla (with honey) • Coffee • Iced Tea

### For Lunch:

Buffet features • (1) meat (Shredded Beef or Pollo Asada and Condiments)  
• Enchilada • Pork Chili • Spanish Rice

## German-Russian Buffet

17.99 per person (Dinner) 14.99 per person (Lunch)

### Buffet served with:

• Homemade Garlic Sausage • Noodle Soup & Butterballs • Rye Bread  
• Pickles & Cheese • Koettefl & Glace • Dine Kuchen or Grebel • Relish Tray  
• Coffee • Iced Tea

### For Lunch:

Buffet features • Garlic Sausage • Soup • Glace or Relish Tray  
• Pickles & Cheese • Rye Bread or Dine Kuchen

Due to market conditions prices are subject to change



# Catering Menu

onsite catering provided by **THE MEAT SHOPPE**

Menu Updated Feb. 2021

## Snack Tables

#1 Assorted muffins & breakfast pastries, Coffee, Decaf Coffee, & Hot Tea. 5.75 per person

#2 Fresh Baked Cookies, Coffee, Iced Tea, & Assorted Soft Drinks. 5.99 per person

#3 Assorted Brownies and Bars, Coffee, Iced Tea, & Assorted Soft Drinks. 5.99 per person

#4 Pretzels, Snack Mix, Trail Mix, Iced Tea, Assorted Soft Drinks. 5.99 per person

#5 Veggies, Chips & Dip with Ranch, Hummus & Salsa. Iced Tea, & Assorted Soft Drinks. 5.75 per person

#6 Yogurt Bar build your own vanilla yogurt with assorted berries, fruits, granola, nuts & mini chocolate chips. 5.75

## Breakfast Buffets

Buffets are served with Coffee, Decaf Coffee and Tea.

#1 Scrambled eggs, hashbrowns, toasted English muffin & choice of ham, sausage patty, sausage link, or bacon. (1) meat 8.25 per person (2) meat options 9.25 per person

#2 Crustless Quiche, Sausage Casserole, Traditional Quiche or a variety of omelets served with fruit bowl & assortment of pastries. 10.99 per person

#3 Scrambled eggs, hashbrowns, choice of waffles, French toast, or pancakes & choice of sausage patty, sausage link, bacon or ham. 8.99 per person

#4 Continental Breakfast. Assorted Breakfast Pastries, Coffee, Hot Tea, Assorted Juices, & Hot Chocolate. 6.99 per person

#5 Breakfast Burrito w/ Potato Cake, Fresh Fruit or Juice. 8.49 per person

## A la Carte Items

(If ordering A la Carte items only, a \$.65 per person room set-up fee may be applicable)

Coffee (Regular or Decaf) 18.75 per gallon

Iced Tea 19.75 per gallon

Hot Tea 8.00 per 10 people

Milk 1.59 per glass

Juice 1.75 per can or 19.00 per gallon

Bottled Water 1.00

Punch & Raspberry Lemonade 21.00 per gallon

Assorted Soft Drinks 1.75 per can

Cut Fruit 1.99 per person

Old Fashioned Sweet Rolls 2.25 each

Mini Danish Pastries 1.50 each

Breakfast Cookie 1.35 each

Donuts or Cinnamon Rolls 1.99 each

Whole Fruit 1.75 per piece

Granola Bars 1.50 each

Trail Mix 2.25 each

## Soup, Salad & Sandwich Buffets

Buffets are served with Coffee or Ice Tea.

(A) Soup, Salad & Bread (groups of 25 or more) - Choice of (2) soups, (1) meat salad, (2) salads & assorted breads. 12.99 per person

(B) Taco Salad - Fresh greens, taco meat, tortilla chips, shredded cheese, black olives, salad dressing, sour cream & salsa. Rolls & Butter. 11.99 per person With guacamole 12.99 per person.

(C) Chicken Fajita Salad - Bed of fresh greens, tortilla chips, seasoned chicken, grilled peppers & onions, sour cream, salsa & cilantro ranch dressing. Served with rolls & butter. 11.99 per person With guacamole 12.99 per person.

(D) Deli Lunch Buffet - Choice of (2) deli meats & (1) meat salad, OR (3) deli meats, (3) cheeses, (3) breads and (2) salads. 13.99 per person

(E) Soup, Salad & Sandwich Buffet (for groups of 25+) - (2) soups, (2) salads, (3) deli meats, (3) cheeses and (3) breads. 14.99 per person

(F) Strawberry Spinach Chicken Salad - Spinach, sliced strawberries, caramelized pecans & poppyseed dressing topped with your choice of crispy or grilled chicken. Served with rolls & butter. 10.99 per person

(G) Box Lunch - Choice of deli breads & meats, served with chips, choice of salad, & brownie or cookie 10.99 (Does not include beverage)

(GG) Grilled Italian Chicken Club Sandwich served on a artisan bun with bacon, provolone cheese and condiments of lettuce, tomato, & garlic aioli on the side. Served with fries (sweet potato or regular) & pickle spear 11.99

# Luncheon Buffets

All Lunch Buffets are served with Coffee and Iced Tea.

(H) Seasoned Roast Beef Sandwich on Kaiser Roll - Served with au gratin potatoes and fresh green salad with assorted dressings. 12.99 per person

(I) Hot Turkey Sandwich - Served with mashed potatoes, gravy and fresh green salad with assorted dressings. 10.99 per person  
Roast Beef Sandwich - Served with mashed potatoes, gravy and fresh green salad with assorted dressings. 11.99 per person

(J) Chicken & Rice or Oriental Chicken Casserole - Served with fresh green salad, rolls & butter. 10.99 per person

(K) Pulled Pork or BBQ Beef Sandwich - Served on split top bun, with baked beans and potato salad. Pork 10.99, Beef 11.99 per person

(L) Meat Loaf - Served with baked potato (or mac n' cheese), fresh green salad with assorted dressings, rolls & butter. 9.99 per person

(M) Burger Bar - 6 oz. fresh ground chuck patty on a Brioche bun with ketchup, mustard, pickle, onions, served with french fries and fresh green salad with assorted dressings. 11.99 per person

**Gourmet Burger Toppings: Pick 4 of the following:**  
Bleu Cheese Crumbles • American Cheese • Bacon Lettuce • Tomato • Mayo

(N) Lemon Chicken - 6 oz. Chicken breast served with rice pilaf, fresh green salad with assorted dressings, rolls & butter. 9.99 per person

(O) 2pc Fried Chicken Dinner - Served with mashed potatoes, gravy, fresh green salad with assorted dressings (or Cole slaw), rolls & butter. Or make it Picnic Style, with Chicken, Baked Beans & Potato Salad. 9.99 per person

(P) Lasagna - Choice of meat or vegetarian sauce. Served with fresh green salad and garlic bread. 10.99 per person (Sold in increments of 12) Extra Lasagna. 4.00 per serving

(Q) Rib Eye Steak Sandwich - With choice of French fries or baked potato and fresh green salad. 14.99 per person

(R) Chicken Fried Steak or Chicken Fried Chicken - Served with mashed potatoes and gravy, vegetable or green salad with assorted dressings, rolls & butter. 14.49 per person

(S) Italian Style Chicken Breast - Marinated chicken breast with sundried tomato pesto and melted provolone cheese. Served with pasta Prima Vera, Caesar salad and garlic toast. 11.99 per person

(T) Baked Potato Bar - Choice of one of these options: 10.99 per person  
• Mexican: Taco Meat, Salsa, Shredded Cheese, Roasted Poblano Sauce, Diced Tomatoes, Sour Cream & Guacamole  
• Traditional: Steamed Broccoli, Cheese Sauce, Butter, Sour Cream, Bacon Bits, Diced Ham & Chives (Or make your own creation)

# Small Group Lunch Buffets

Lunch selections for 25 or less people.

(W) Turkey Apple Croissant (Hot) - Turkey breast, Swiss cheese, Granny Smith apple & lettuce on a croissant. Served with Cole Slaw & warm crispy chips. 10.99 per person

(X) Panini Sandwiches (Hot) - Assorted deli meats piled high on speciality breads with cheese & herbed spreads. Served with sweet potato fries and Caesar salad. 10.99 per person

(Y) Southwestern Wrap - Crispy fried chicken, lettuce, tomato and Cilantro-Ranch sauce wrapped in flavored tortillas. Served with crunchy coleslaw and warm crispy chips. Whole wrap. 9.99  
1/2 wrap. 7.99

# Desserts

All Dessert prices are per person.

Fruit Cobbler 2.99

Cookies 1.25

Strawberry Shortcake 2.99

Fresh Blueberry Pie (Seasonal) 2.99

Fruit & Cream Pies 3.25 per slice

Chocolate Meringue, Lemon Meringue,

Fruits of the Forest, Apple, Cherry, Blueberry

Triple Chocolate Mousse Torte 4.50

Assorted Brownies 1.50

Turtle Mocha Pie 2.75

Turtle Cheesecake 4.50

Dessert Bars 1.99

# Dinner Buffets

All buffets include coffee, iced tea, and rolls with butter.

## Buffet 1

**Single Entree** 16.99 per person • **Double Entree** 19.49 per person  
Buffet includes choice of (1) potato, (1) vegetable, & choice of fresh mixed greens, Caesar, or spinach salad served in a bread bowl

## Buffet 2

Double Entree 25.95 per person  
**Groups over 50** - Buffet includes (2) Meats (1) Potato (2) Vegetables (1) Starch (2) Salads on buffet (1) Salad served in a bread bowl (Refer to groups of 50 or less for salad selection)  
**Groups of 50 or less** - (2) Meats (1) Potato (2) Vegetables and choice of Fresh Greens, Caesar or Spinach Salad served in a bread bowl.

## Entrees for Buffet 1 and 2

Lemon Chicken • Broasted Chicken • Tropical Salsa Chicken  
Chicken Marsala • Chicken Cordon Bleu • Champagne Chicken  
Roasted Turkey • Cobb Smoked Ham • Pot Roast • Chicken Parmesan  
Seasoned Baron of Beef (for groups of 50 or more - Pre-sliced in Au Jus or chef-carved)  
Braised Short Ribs - add 2 p/p)  
Stuffed Roast Pork (with Spinach or Sage stuffing)  
Pork Tenderloin W/Sundried Tomato Sauce

## Buffet 3 31.00

### Prime Rib & Fried Shrimp

Buffet includes (1) Potato (2) Vegetables (1) Starch (2) Salads served on buffet, your choice of fresh greens, Caesar or Spinach Salad served in a bread bowl  
**Groups of 50 or less** - (1) Potato (2) Vegetables (1) Salad served in a bread bowl

## Buffet 4

### Prime Rib

Market Price per person  
Buffet includes choice of (1) potato, (1) vegetable, and choice of fresh mixed greens, Caesar, Greek or spinach salad served in a bread bowl



# Buffet Choices

Choose from the following items to accompany your buffet.

**DELI MEATS** - Ham, Roast Beef, Turkey and Genoa Salami

**MEAT SALADS** - Chicken Salad, Tuna Salad or Ham Salad

**BREADS** - Breads-Marble, Sourdough, Wheat, White, Dollar Buns or Croissants (0.50 extra), Ciabatta Bun (0.25 extra)

**CHEESES** - Monterrey Jack, Swiss, Provolone, American or Cheddar

**SOUPS** - Cheese & Broccoli, Chicken Noddle, Chili, Zuppa Tuscano, Sandhills Vegetable Beef & Potato (Reg. or Bacon). Add \$1.25 extra for Tomato Basil Bisque

**CONDIMENTS** - Bleu Cheese Butter (.25 extra), Horseradish, Smoked or Sweet Barbecue Sauce, Cilantro Ranch

**POTATOES** - Whipped Potatoes & Gravy, Herb Garlic Parmesan Mashers, Baked Potato, Sweet Potato French Fries, Herbed Baby Bakers and Au Gratin Potatoes, Twice Baked Potatoes (add \$1.00 per person)

**SALADS** - Pasta, Fresh Green or Spring Greens, Potato, Macaroni, Broccoli & Bacon, Creamy Cole Slaw, Cranberry Slaw, Southwest Slaw, Greek Watermelon Salad (when in season), Caesar, Fresh Fruit, Apple Snicker, Berry Romaine, Strawberry Spinach Salad and Spinach Salad with Egg and Bacon

**VEGETABLES** - Broccoli with Cheese Sauce, Steamed or Glazed Carrots, Barbecue Green Beans, Green Bean Casserole, Roasted California Blend, Asparagus (in season), Gourmet Green Beans with Almonds, Steamed Corn, Sugar Snap Peas, Brussels Sprouts (add 0.55)

**STARCHES** - Rice Pilaf, Cheese Ravioli with Alfredo Sauce, or Mac & Cheese