

PHEASANT RUN RESORT®

Shower Luncheon Buffet

Minimum of 40 people

Package includes:

Fruit Punch, your choice of a Fresh Fruit & Cheese Display or a Fresh Vegetable Crudités with Dip served during the first hour reception,
A Choice of 2 Salads, 2 Entrees, 2 Starches,
Fresh Vegetable Bouquetiere, Rolls & Butter.
Coffee, Tea, Iced Tea and Milk
Personalized Decorated Cake served for Dessert,
Bud vases Centerpieces

SALADS

Choice of Two

Field Of Greens

A mixtures of Exotic Greens to include, Arrugula, Red Oak, Radicchio, Romaine & Iceberg Lettuce Garnished with Slivered Mushrooms, Red Onion, Roma Tomatoes
Served with appropriate Dressings

Marinated Tomato & Onion

Marinated in a Pest Vinaigrette, Garnished with Fresh Mozzarella Cheese

Caesar Salad

Crisp Romaine Lettuce tossed with Parmesan Cheese and our very own Creamy Caesar Dressing, topped with home-style croutons

Spinach Salad

Tender leaves of Spinach topped with Sliced Mushrooms, Chopped Egg, And Tomato Wedge, served with Honey Dijon Dressing

Bowtie Pasta with Shrimp

Tossed with a light Cilantro Lime Vinaigrette

Penned Pasta with Grilled Chicken and Basil Sausage

Tossed in a Sun dried Tomato Vinaigrette

ENTREÉS

Choice of Two

Honey Mustard Marinated Roasted Pork Loin

Accompanied by a Green Peppercorn Sauce, with a hint of Chipolte Peppers,
and finished with Cream

Pan Roasted Salmon

Slow Roasted Filet of Salmon topped with Pesto and Parmesan Cheese,
Accompanied by a White Wine Broth

French Market Beef

Beef Tenderloin Strips simmered in a Red Wine Sauce, with Mushrooms,
Onions and Julienne of Sweet Peppers Served with Steamed Rice

Chicken Felicia

Boneless Breast of Chicken, Grilled and Served with our very own
Lemon Dijon Chive Sauce

Stuffed Breast of Chicken Florentine

Tender Breast of Chicken Stuffed with Spinach and Onion, in a Chicken Mousse
Accompanied with a Roasted Red Pepper Sauce

STARCHES

Choice of 2

Wild Rice Blend with Orzo Pasta

Rosemary Garlic Roasted Potatoes

Rice Pilaf with Silver Almonds

Baked Fettuccini Pesto Primavera

Fresh Garlic Mashed Potatoes

**Please call our Catering Managers
at 800.474.3272 for pricing information.**

Add taxable Gratuity/Service Charge & applicable Sales Tax