



CHEF'S SELECTED BUFFETS

(Minimum 25 People)

All Buffets include Coffee, Iced Tea and Chef's Selection of Dessert

CIABATTA, SUBMARINE and FOCCACIA BUFFET

Chef's selection of Two Cold Salads

Assorted Pre Made Sandwiches to Include:

Turkey and Swiss, Smoked Ham and American, Roast Beef and Cheddar

Appropriate Condiments, Potato Chips and Pretzels

Call for Lunch and Dinner Pricing

PIZZA BUFFET

Italian Style Garden Salad with Dressings

Assorted Pizzas to Include:

Cheese, Sausage, Pepperoni and Vegetable

Rolls and Butter

Call for Lunch and Dinner Pricing

SOUP SALAD and BAKED POTATO BUFFET

Chef's Selection of Soup

Salad Bar to include Fresh Garden Greens and Toppings with Assorted Dressings

Idaho Potatoes and an Assortment of Toppings to Include:

Grilled Chicken, Chili, Bacon Bits, Cheddar Cheese, Broccoli Buds, Sour Cream

Rolls and Butter

Call for Lunch and Dinner Pricing

ITALIAN STYLE BUFFET

Italian Style Garden Salad

Meat Lasagna with Three Cheeses

Stuffed Shells with Classic Ricotta Filling and Tomato Basil Crème

Chef's selection of Vegetable Medley

Rolls and Butter

Call for Lunch and Dinner Pricing

Add Chicken Cacciatore @ \$4.00 per person

MID WESTERNER BUFFET

Tossed Garden Salad with Assorted Dressings

Southern Fried Chicken

Baked Meatloaf

Garlic Mashed Potatoes and Rolls and Butter

Corn and Sweet Red Pepper Medley

Call for Lunch and Dinner Pricing

\$150.00 surcharge for groups under 25 people

The quotation herein is subject to proportionate price increase to meet increased cost of food, beverages, labor cost, etc.

Quotation can not be guaranteed until 90 days prior to the time that the particular function takes place.

5.2008

Pricing does not include service charge or tax.



CHEF'S SELECTED PLATED ENTREES

Entrees served with choice of Soup Du Jour or Traditional Garden Salad
Chef's selection of Appropriate Starch and Fresh Seasonal Vegetable, Rolls and Butter, Dessert
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

QUICHE OF THE DAY

Baked with Fresh Ingredients served with Roasted Garlic Sauce
Call for Lunch and Dinner Pricing

ROASTED TURKEY WITH SAGE DRESSING

Fresh Vermont Turkey Breast served with Traditional Turkey Gravy
Call for Lunch and Dinner Pricing

NUT CRUSTED TILAPIA

Pan Seared and Served on a bed of Baby Spinach, Complimented with Citrus Crème
Call for Lunch and Dinner Pricing

GRILLED CHICKEN WITH RIGATONI

Roasted to Medium Rare and Sauced with Madeira Reduction
Call for Lunch and Dinner Pricing

GRILLED PORTOBELLO and PAN ROASTED VEGETABLES

Pappardelle Pasta Topped with Roasted Vegetables
Complimented with Roasted Red Pepper Broth
Call for Lunch and Dinner Pricing

MIXED GRILLE

Citrus Crusted Chicken with Soy Maple Glaze
Roasted Salmon Dijonnaise
Call for Lunch and Dinner Pricing

DESSERT SELECTIONS

Homemade Cheesecake, Carrot Cake, Ice Cream or Sherbet

Please choose one entrée, one starter and one dessert to serve to all guests
Add additional Starter \$2.25 per guest