

Build Your Own Buffet

All buffets include disposable plates, silverware, napkins, bread and butter.

ENTRÉES

Chicken

Chicken Romano
Breaded Chicken Tenders
Lemon Chicken
Chicken Marsala
Chicken Picatta
Stuffed Chicken & Gravy
Caprese Chicken*
Herbed Chicken with Peppers & Onions

Beef

Slow Roasted Beef and Gravy*
Hot or Sweet Sausage with Peppers & Onions (Buns)
Kielbasa & Sauerkraut^
Stuffed Cabbage or Green Peppers*
Roasted Pork Loin with Gravy
Roasted Turkey and Gravy*
Classic Lasagna
Salisbury Steak*
Glazed Ham
Meatballs & Marinara
Swedish Style Meatballs
Pulled Pork*
Shephard's Pie*

Vegetarian

Vegetable Lasagna
Cheese Manicotti
Stuffed Shells
Eggplant Parmesan^

Seafood

Not available with standard per person pricing, ask about market pricing

Shrimp Alfredo
Baked Cod with Butter Crumb Topping
Lemon & Dill Topped Tilapia

1 Entrée, 2 Sides – \$10
1 Entrée, 3 Sides – \$12
2 Entrées, 2 Sides - \$14
2 Entrées, 3 Sides - \$16
3 Entrées, 2 Sides - \$18
3 Entrées, 3 Sides - \$20

SIDES

Potatoes

Shredded Cheddar Potatoes
Potatoes Au Gratin
Scalloped Potatoes
Mashed Potatoes
Roasted Red Skin Potatoes
Loaded Baked Potato Casserole^

Vegetables

California Mixed Vegetables
Garlic Parmesan Green Beans
Green Beans Almondine^
Buttered Sweet Corn
Glazed Baby Carrots
Roasted Garden Vegetables
Steamed Broccoli
Green Bean Casserole
Baked Beans

Pastas

Penne with Vodka Sauce
Baked Ziti
Cabbage & Noodles (Halushki)
Pasta Alfredo
Macaroni and Cheese
Rice Pilaf

Salads & Cold Sides

Tossed Salad (Ranch & Italian)
Caesar Salad
Coleslaw
Orange Almond Salad*
Italian Pasta Salad^
Broccoli, Cauliflower & Bacon Salad
Strawberry Spinach Salad^
Potato Salad
Fruit Salad (Seasonal)*

* denotes add \$1 per person
^ denotes add \$.50 per person