

Buffet Dinners

Entrees

Asian Pork Loin

Slow roasted teriyaki marinated Pork loin served on a bed of Snow peas, red peppers, shiitake mushrooms, and bean sprouts drizzled with Asian BBQ sauce

Chicken Madeira

Herb roasted chicken breast topped with a savory three onion Madeira wine sauce and fresh rosemary

Bacon & Smoked Gouda Chicken

Crispy breaded chicken breast topped with a Smoked Gouda cream sauce and chopped bacon

Chicken Tosca

Parmesan encrusted chicken breast topped with fresh tomato garlic relish

Santa Fe Chicken

Grilled Chicken Breast on a bed of black bean and corn relish topped with Cilantro leaves and sour cream drizzle

Atlantic Salmon

Fresh Atlantic salmon filet rubbed Mediterranean spices served with tomato cucumber relish

Tomato Crusted White Fish

Lake Superior Whitefish topped with basil pesto and thin sliced Heirloom tomatoes

Shrimp Scampi

Succulent shrimp tossed in a classic white wine and garlic sauce with roasted red peppers and fresh oregano served over tri-color pasta

Italian Sausage & Peppers

Mild Italian Sausage served with Tomato Basil sauce on bed of caramelized Onions. Bell Peppers and Spicy Hungarian Peppers

Sliced Sirloin

Slow roasted sirloin of beef topped with sautéed mushrooms and our house made zip sauce

Carved Prime Rib

Slow roasted whole prime rib of beef served with Au jus, Creamy Horseradish and prepared Horseradish (add \$4 per guest)

Pasta

Select One

Your Choice of Penne, Rigatoni or Fettucine topped Tomato basil sauce, Alfredo sauce, Meat sauce, Ala Olio sauce

Vegetable

Select One

Fresh Broccoli Florets tossed with caramelized Shallots, Roasted Zucchini and summer squash, Green Beans, Corn Succotash or Seasonal Vegetable Medley

Potato

Select One

Lyonnaise Potatoes, Rosemary Roasted Redskins, Butter & Parsley Redskins or Creamy Mashed Potatoes

Two Entrée \$31 Three Entrée \$35

Includes Family Style Garden Salad with House Dressings and Fresh Bread

Prices do not reflect 6% sales tax and 20% operations fee