



Dinner Buffet Menu

Silver Buffet

(Each item is \$6.95 per person)

Italian Herb Roasted Chicken Breast
Spanish Chicken over Yellow Rice
Chicken Marsala with a Mushroom Marsala Sauce
Chicken Cashew Teriyaki over White Rice
Chicken Piccata with a Lemon Caper Beurre Blanc
Chicken Parmesan over Linguine
Beef Stroganoff over Egg Noodles
Sweet and Sour Pork over White Rice

Gold Buffet

(Each item is \$7.95 per person)

Sliced Glazed Baked Ham
Sliced Roast Pork Loin with a Seasonal Topping
Sliced Roast Turkey with Dressing & Gravy
Braised Bone-In Short Ribs

Platinum Buffet

(Each item is \$8.95 per person)

Grilled British Columbia Salmon with a Citrus and Mango Compote
Broiled Walleye with a Citrus Beurre Blanc
Roasted Halibut with a Saffron Beurre Blanc with Yellow Rice
Sliced Beef Strip Loin with a Rosemary Infused Sauce

Chef Carving Station

(An additional \$45 Carving Fee will be applied to bill)

Prime Rib Au Jus \$8.95 per person
Beef Tenderloin \$9.95 per person
Virginia Baked Pit Ham \$7.95 per person
Roast Pork Loin \$7.95 per person
Roast Turkey with Dressing & Gravy \$7.95 per person
Leg of Lamb \$9.95 per person

Enhance your dinner selection with:

Wild Rice Pilaf with Pine Nuts \$1.00 per person
Creamy Garlic Yukon Gold Mash Potatoes \$1.00 per person
Green Asparagus, Baby Carrots and Green Beans \$1.00 per person
Baby Carrots, Snow Peas, Green and White Asparagus \$1.50 per person
Trio of Roasted Potatoes, Peruvian Purples, Jersey Sweets, and Yukon Gold Potatoes \$1.50 per person

*****Buffets include house, Caesar, or fruit salads, vegetable medley, oven roasted baby red potatoes, fresh baked bread, coffee, tea, and milk*****