



Build Your Own Buffet

(\$37.95/person)

Choice of two main entrees

Specialty house salad

Rice, potatoes or pasta

Seasonal Vegetables

Bread & Butter

Entrée Choices:

Chicken Biltmore

Fresh grilled chicken served with artichoke hearts and capers in a garlic white wine sauce

Lemon Chicken

Baked fresh chicken served with a lemon butter sauce and lemon garnish

Pork Chops

Grilled pork chops served a traditional apple sauce and cinnamon dusting

Herb roasted Prime rib carving station*

Savory prime rib cut and served with au jus and horseradish

Rib eye Steak

House cut steak served with a garlic herb butter sauce

Fresh Salmon

Fresh grilled salmon served with a lemon caper sauce

Fresh Cod

Served with a lime buerre blanc

Sides:

Mashed garlic potatoes

Roasted rosemary potatoes

Wild rice pilaf

Brown Rice

Linguine Alfredo

Penne Pasta with a sundried tomato sauce

*Uniformed chef attendant is required. \$75 fee applies.

Price quoted includes buffet style service. Catering rates include chafing dishes, linen napkins, plate ware, glassware and silverware. All rates updated May 2018 and are subject to change at any time. All food and beverage rates are plus taxes (8.265%) and service charges (20%). Management reserves all rights.