

# Private Event Buffet Menu

**OUR BUFFET MENU OFFERS OUR GUESTS A LA CARTE DINING OPTION WHICH MAY BE ENJOYED IN ONE OF OUR THREE UPSTAIR BANQUET ROOMS OR ORDERED AHEAD (A MINIMUM OF 5 DAYS PRIOR) FOR A DELICIOUS AND EASY TAKE HOME, PARTY/DINING EXPERIENCE.**

**EACH TRAY SERVES APPROX 20-25.**

YOUR FINAL PRICE WILL ALSO INCLUDE:  
Room fee, tax & 20% gratuity (if applicable)

## SALADS

### Mixed Greens

Served w/ our house made lemon basil  
Vinaigrette dressing...\$55

### Caesar

Crispy romaine lettuce and seasoned croutons  
served with Caesar dressing...\$55

### Rolls Dinner or Bread

Fresh baked rolls or bread...\$35

## HOT SIDES

Garlic Mashed Potatoes...\$45

Pasta...\$45

Rice...\$45

House Vegetable...\$45

## HOT MAIN DISHES

Beef Tips & Sauce \$120

Tender beef tips served in savory sauce  
(approx. 30 – 5oz servings)

Lemon Chicken \$120

Lightly breaded chicken breasts served in lemon butter  
(approx. 30 – 3 oz servings)

Chicken Marsala \$120

Lightly breaded chicken breasts in rich mushroom & wine sauce  
(approx. 30 – 3 oz servings)

Salmon \$140

Flaky fresh salmon served in a lemon dill sauce  
(approx. 20 – 4oz servings)

Penne Pasta With Meatballs \$90

Penne pasta in a marinara sauce  
(approx. 20 servings with 2 meatballs per serving)

Chicken Alfredo \$95

Penne pasta, parmesan, broccoli, roasted tomato, chicken  
(approx. 20 servings)

## DESSERTS

20 pc Assortment of Cakes/Desserts ...\$90