



DINNER & BUFFET MENU

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PLATED DINNERS

Chicken Breast Selections

Lemon Herbed Chicken Breast.....	\$21.95
Parmigiana with Fettuccine.....	\$21.95
*Spinach-Pesto & Jack Cheese	\$21.95
*Florentine-Spinach Provolone.....	\$21.95
Dijon & Angel Hair Pasta	\$21.95
Almondine with Rice Blend.....	\$21.95
Teriyaki Glazed with Seasoned Rice	\$21.95
*Cordon Bleu.....	\$22.95

Steak Oscar (8oz) with Crabmeat & Asparagus.....	\$29.95
Pork Filet Mignon with Apple Glaze 8oz.....	\$24.95
Beef Tenderloin Medallions with Bordelaise Sauce.....	\$32.95
Prime Rib - 8oz.....	\$30.95
Prime Rib - 10oz.....	\$33.95
10oz KC Strip.....	\$32.95
10oz Top Sirloin.....	\$30.95
Roast Sirloin of Beef.....	\$23.95
Baked Virginia Ham.....	\$23.95
Salmon Filet with Lemon Alfredo Sauce.....	\$24.95
Sirloin Portifino (8oz) with Mushrooms Roasted Peppers & Demi Glaze Sauce	\$27.95
Top Sirloin (8oz) Steak with Grilled Asparagus & Béarnaise Sauce.....	\$29.95
Smoked Apple Pork Loin Medallions with Wild Rice.....	\$25.95

*Can be combined with combination plate or dinner buffet for additional \$1.00/per person.

COMBINATION PLATES

Beef Tenderloin Medallions with Shrimp Scampi (4) Skewered	\$35.95
Beef Tenderloin Medallion with Chicken Breast	\$33.95
Bacon Wrapped Pork Filet (5oz) with Chicken Breast	\$26.95
Salmon with Chicken Breast	\$27.95
Chicken Breast with Apple Pork Loin Medallions.....	\$26.95
Chicken Breast with Skewered BBQ Shrimp.....	\$27.95
Steaks Grilled On-Site	Add \$1.75/p

Select your choice of one salad, one vegetable, one potato, and one complimentary dessert for seated dinners. Homemade breads, coffee & iced tea are included.

Pricing is for 40 or more guests. Prices do not include sales tax or service staff charge.

Gluten Free & Vegetarian Meals Available Upon Request



DINNER & BUFFET MENU

PLATED DINNER SALADS

Mixed Spring Greens
with Fresh Fruit, Feta & Walnuts
Tossed Garden Green Salad
Romaine Salad with Apples, Bacon, Red Onion,
Feta & Walnuts
Caesar Salad
Spinach Salad with Cherry Tomatoes, Bacon,
Red Onion, Feta, Egg, Capers & Mushrooms
Ice Berg Wedge with Egg, Capers & Mushrooms
Shirazie Salad with Cucumbers, Tomatoes, Onions,
Parsley, Lemon Juice, Olive Oil and Mozzarella

PLATED DINNER VEGETABLES

Whole Steamed Petite Carrots
Honey Sesame Glazed Baby Carrots
Sugar Snap Peas with Tomatoes
Broccoli Spears or Broccolini
Roma Tomato Parmesan
Fresh Vegetable Medley
Cauliflower & Broccoli Mash
Brussel Sprouts
with Bacon & Parmesan Cheese
Whole Green Beans Almondine
with Roasted Peppers & Onions
Rivera Blend with Sun Dried Tomatoes
Seasoned Broccolini
Roasted Asparagus Spears..... (Add \$1.75/p)
Butter Sweet Squash(Add 1.25/p)
Whole Green Beans
Wrapped in Bacon (Add \$1.75/p)

PLATED DINNER or BUFFET

POTATOES / PASTA / RICE

Spanish Rice or Blended Wild Rice
Fettuccine Alfredo or Creamed Penne Pasta
Twice Baked Potato
Baked Potato with Cheese
& Sour Cream.....(Add \$1.00/p)
Roasted New Potato Wedges
with Parmesan Cheese
Escalloped Potatoes
Buttered New Potatoes with Fresh Parsley
Garlic-Herbed Mashed Potatoes
Mashed Sweet Potatoes
Risotto with Portabella Mushrooms
Garden Blend Couscous

SPECIALTY DESSERTS\$4.95

Chocolate Lava Cake
Turtle Pie, Fruit Pie, Turtle Cheesecake,
Panna Cotta with Fresh Berries, Cherries
Jubilee, Key Lime Pie, Banana Foster,
Glazed Crème Brulee, Chocolate Mousse Pie,
Peach Melba, Apple Dumpling with Cider Glaze

Additional Desserts Available Upon Request



DINNER & BUFFET MENU

DINNER BUFFETS

Chicken Breast Almondine & Steak Portifino (5oz).....	\$26.95/p
(Mushrooms & Roasted Peppers/Onions)	
Herb Roasted Salmon Filet with Lemon Dill or Tomato Gouda Bisque with Choice of Chicken Breast Selection	\$25.95/p
Carved Prime Rib & Chicken Breast Almondine or other Chicken Breast Selection.....	\$31.95/p
Roast Sirloin of Beef, Smoked Pork Loin or BBQ Brisket with any of the following: Baked Ham Baked Pork Chops Chicken Breast Selection Roast Fresh Turkey & Dressing.....	\$24.95/p
Carved Prime Rib & Herbed Salmon Filet	\$31.95/p
Carved KC Strip Loin and (1) Other Entrée.....	\$29.95/p
Bacon Wrapped Pork Filet (5 oz.) & Chicken Breast Selection	\$25.95/p

Buffets are served with three salads, potato or pasta,
two vegetables, homemade rolls, butter, beverage &
complimentary dessert.

A third entrée selection may be added.....\$3.50/p
(some limitations apply)

LIGHTER BUFFET

(1) Entrée Buffets Prices start at \$20.95/p
Includes salad, potato or pasta and (2) vegetable
selections, homemade rolls, butter, beverage
and dessert (Some limitations apply)

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Gluten Free & Vegetarian Meals Available Upon
Request.

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BUFFET SALADS

Tossed Garden Green Salad
Mixed Spring Greens with Fresh Fruit,
Feta & Walnuts
Greek Salad with Kalamata Olives, Feta,
Tomato, Cucumber, Romaine & Red Onions
Sonoma Salad with Mixed Spring Greens,
Romaine Dried Cranberries, Feta
& Candied Pecans
Rotini or Tortellini Pasta
Bow Tie Pasta
Wild Rice Salad with Squash, Cucumbers,
Tomatoes & Peppers
Waldorf
Marinated Cucumber, Onion, Pepper & Tomato
Creamy Coleslaw
Carrot, Raisin, Pineapple
Fresh Fruit Salads
Broccoli, Cauliflower, Grape
Pepi Corn & Black Bean
Taco Penne Pasta

BUFFET VEGETABLES

Seasoned Whole Green Beans
Pepi Buttered Corn
Peas & Carrots
Green Bean Casserole
Whole Green Beans with Bacon & Onions
Sugar Snap Peas
Rivera Vegetable Blend
Fresh Vegetable Medley
Broccoli Spears with Cheese Sauce
Rivera Blend
Balsamic Brussels Sprouts

COMPLIMENTARY DESSERTS

Fruit Cobbler
Flavored Mousses
Chocolate, Vanilla, Purple Swirl
Raspberry Swirl or Strawberry Swirl
Flavored Ice Cream Sundae Bar (Add \$1.75/p)
Sherbet with Vanilla Wafers
Strawberry Graham Cracker Cheesecake
Carrot Cake
Chocolate Cake
Strawberry Shortcake
Bread Pudding with Vanilla Sauce

CUSTOM MENUS AVAILABLE

