

Dinner Buffet

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CHOICE OF TWO SALADS

Fresh Garden Salad with Assorted Dressings
Spinach Salad with Mandarin Oranges & Almonds in Sesame Vinaigrette
Caesar Salad with Fresh Parmesan Cheese
Fresh Fruit Salad
Marinated Vegetable Pasta Salad
Redskin Potato Salad
Greek Salad

CHOICE OF ONE VEGETABLE

Honey Glazed Baby Carrots with Dill Butter
Fresh Broccoli with Lemon Garlic Vinaigrette
Fresh Green Bean Amandine
Summer Squash and Zucchini Blend
Fresh Cauliflower, Broccoli and Carrot Blend
Green Bean, Wax Bean and Julienne Carrots
Parmesan Roasted Zucchini

CHOICE OF ONE STARCH

Mashed Potatoes
Herb Roasted Redskin Potatoes
Rice Pilaf
Potatoes Au Gratin

CHOICE OF ENTREES

Chicken Piccata
Chicken Parmesan
Cranberry Almond Encrusted Chicken with an Orange Glaze
Sliced Grilled Flank Steak with Mushroom Wine Sauce
Beef Bourguignon over Rice or Pasta
BBQ Spare Ribs
Mustard Encrusted Roasted Pork Loin with Pecans and a Maple Syrup Glaze
Salmon Veracruzana
Asian Shrimp with Ginger Scented Vegetables
Potato Crusted Walleye with Dijon Tarragon Cream
Baked Meat or Creamy Vegetarian Lasagna
Tortellini with Pesto Cream and Roasted Red Peppers
Penne with vegetables, garlic, and Parmesan Cheese
*Salmon (poached or grilled) w/ choice of citrus butter, pesto rubbed or pineapple salsa
**Marinated Veggie Stacked Grilled Portobello
Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Milk, Chef's Choice of Assorted Cakes, Pies and Mousses

Two Entrée Buffet \$ 33.00 per person
Three Entrée Buffet \$ 36.00 per person

Add a Carving Station

Baked Spiral Ham with Spicy Dijon Mustard (Serves 50) \$ 6.00 per person
Roast Turkey Breast with Gravy and Cranberry Relish (Serves 50) \$ 6.50 per person
Roast Prime Rib of Beef (Serves 60) \$ 9.00 per person
Carver Fee per Station \$ 100.00

Taste of Italy

\$ 33.00 per person

Choice of Cream of Tomato with Basil or Minestrone Soup, Fresh Tossed Salad with Balsamic Vinaigrette, Marinated Vegetable Pasta Salad, Chicken Vesuvius, Penne Primavera, Baked Lasagna, Fresh Summer Squashes in Herb Oil, Garlic Bread sticks, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Milk, Dessert

Buffet Choices require a minimum of 50 people; Buffets may be served for fewer than 50 people: a surcharge of \$2.00 per person will apply for 40-49 people, a surcharge of \$3.00 per person will apply for 25-30 people, A sandwich or entrée will be substituted for a final head count fewer than 25 people.

* = Gluten Free

** = Vegan

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 6%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, a service charge of 13% will be charged on all food & beverage sales. The service charge will be distributed in its entirety directly to eligible food & beverage staff as a tip or gratuity for their services. In addition, an administrative fee of 8% will be charged on all meeting room fees and related services, costs and/or expenses other than employee wages. The administrative fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the administrative fee is subject to all applicable taxes.