

# Dinner

Design your own menu buffet or family style dinner.

## POULTRY ENTRÉES

### Chicken Marsala

breast of chicken sautéed with mushrooms in a marsala wine sauce

### Zesty Lemon Chicken

breast of chicken baked or grilled and topped with a creamy zesty lemon sauce

### Pappare Chicken

breast of chicken baked or grilled and topped sundried tomatoes and artichokes in a creamy garlic sauce

### Chicken Scampi

breast of chicken sautéed in a garlic wine butter sauce

### Herb Chicken

stuffed with spinach, pesto and mushrooms

### Southwest Cilantro Lime Chicken

breast of chicken seasoned and grilled topped with a mango salsa

### Bruschetta Chicken

breast of chicken layered with diced tomatoes, mozzarella, seasoned bread crumbs and Italian herbs

### Honey Bird Chicken

tender chicken marinated and brushed with a cumin honey glaze. A customer favorite!

### Ancho Chicken with Corn Relish

marinated chicken breast sprinkled with ancho spices

### BBQ Chicken

marinated chicken breast brushed with our award-winning BBQ sauce

### Lemon Fennel Chicken

marinated chicken breast with lemon and herb topped with a lemon fennel salad

### Honey Dijon Chicken

breaded chicken breast with a honey dijon mustard glaze

## VEGETARIAN & PASTA ENTREES

### Lasagna

choice of spinach, bianco or marinara

### Spaghetti with Meat Sauce

spaghetti with our own secret ingredient meat sauce

### Pasta Mediterraneo

cavatappi noodles tossed with olive oil, garlic, Kalamata olives, artichokes and diced tomatoes

### Roasted Vegetable Pasta with Goat Cheese

goat cheese, fresh parsley and lemon juice

### Baked Mac and Cheese

five-cheese sauce

### Marinated Portabella Mushrooms

portabellas marinated in an Italian seasoning then stuffed with quinoa and goat cheese filling

### Risotto

seasonal flavors available

### Pasta alla Vodka

diced onion and tomatoes sautéed with butter or olive oil then tossed in vodka, heavy cream and parsley

### Pumpkin Tortellini

cheese tortellini with a pumpkin alfredo sauce and topped with goat cheese, raisins and pumpkin seeds

### Sweet Potato Cannolini

pasta sheets filled with mashed sweet potato then topped with a béchamel sauce

### Lemon Basil Fennel Pasta

bowtie pasta in a lemon basil cream sauce then tossed with fresh basil and fennel



## FISH ENTREES

### Salmon (add \$3)

citrus or maple glazed

### Tilapia

with lemons and tartar sauce

### Citrus Grilled Shrimp (add \$3)

blend of citrus juice and fresh herbs

### Emeril Shrimp (add \$3)

a combination of heat and sweet, grilled onsite and served room temperature

### Crab Cakes (add \$3)

lump crab meat mixed with diced pepper, green onion, corn, panko, mayonnaise and Old Bay. Served with remolaude sauce

## PORK ENTREES

### Pork Tenderloin

cranberry, apple fennel or pineapple chutney (ask about more options)

### Polish Kielbasa

Kielbasa with peppers and onions

### BBQ Pork Ribs

our award-winning BBQ ribs!

### Honey Glazed Spiral Ham

succulent ham basted in a honey glaze, slow roasted and spiral cut

### Pork Pot Roast

with root vegetables

### Pulled Pork

ask about our flavor profiles and sauces

### Pig Roast

whole pig roasted and stuffed (pre-carved) with kielbasa, peppers and onions served with 3 sauces (choose from plum, sweet/sour, honey mustard, house-made BBQ, Jack Daniels BBQ)

### Porchetta

pork loin rubbed in Italian herbs, olive oil and garlic then wrapped in fresh pork belly roasted to crispy brown

## BEEF ENTREES

### Michigan Pot Roast

tender red wine-braised beef slowly cooked with potatoes and carrots in rich, flavorful gravy

### Beef Brisket

ask about our flavor profiles and sauces

### Guinness Stout Brisket

brisket slow cooked with our famous dry rub then sliced thin and topped with a mustard stout sauce

### Corned Beef with Cabbage

slow roasted tender corn beef with fresh steamed cabbage

### Beef Tenderloin Tips

beef tenderloin tips in mushroom wine sauce

### Swiss Steak

tender cube steak in a pan gravy with sautéed peppers and onions

### Beef Stroganoff

tender chunks of beef in a mushroom sauce served over a bed of egg noodles

### Meatballs

Asian, cranberry, BBQ, sweet and sour or Swedish

### Steamship Round of Beef

garlic crusted slow roasted round of beef, hand carved at the buffet

### Prime Rib of Beef (market price)

herb crusted and slow roasted served with au-jus

### Fabulous Beef Tenderloin (market price)

oven roasted with just two secret ingredients for a fabulous tenderloin

### Sizzler Steaks (market price)

marinated in our own secret recipe – grilled onsite

### Beef Short Ribs (market price)

choice of flavor profiles

## Sides

### POTATOES

Whole Herb Red Skin  
Loaded Mashed  
Garlic Yukon Mashed  
Baked with Sour Cream  
Potato Gratin  
Tri-Roasted Potato Medley  
Twice Baked  
Baked Sweet Potato with Brown Sugar  
Sweet Potato Casserole  
Rissolle Potatoes

### OTHER STARCHES

Cheesy Grits  
Whole Grain Medley  
Wild Rice OR Rice Pilaf

### VEGETABLES

Corn or Corn O'Brien OR Mexican Corn  
Green Bean Rivera Blend OR Almandine  
German Green Beans  
Mixed Vegetable Medley  
Honey Glazed Baby Carrots  
Balsamic Roasted Vegetables  
Baked Butternut Squash  
Roasted Butternut Squash with Chipotle and Cilantro  
Veggie Hash  
Mashed Root Veggies  
Steamed Parsnips and Carrots  
Roasted Cauliflower  
Steamed Broccoli  
Grilled Asparagus  
Brown Sugar Zucchini  
Acorn Squash

### SALADS

Garden Salad  
Caesar Salad  
Seven Layer Salad  
Waldorf Salad  
Strawberry Spinach Salad  
Cosmo Salad  
Berry Mint Fruit Salad  
Fresh Fruit Salad  
Caprese Salad  
Harvest Root Vegetable Salad  
Broccoli Cauliflower Salad  
Kale Salad  
Cole Slaw

### BREADS

Assorted Breads  
Biscuits with Butter and Honey  
Gary's Cornbread with Butter and Honey

### SPECIAL TOUCHES TO ENHANCE YOUR BUFFET

#### Salad Bar Station \$5.35 per person

a colorful and crisp presentation of field greens, hearts of romaine, baby arugula and clipped spinach. Dress your greens with: matchstick carrots, parmesan cheese, shredded red cabbage, crumbled bleu cheese, crumbled bacon, cherry tomatoes, feta cheese, croutons, red onions, candied nuts, sliced strawberries, raisins, sliced mushrooms, cucumbers, dressings and vinaigrettes

#### Soup Bar \$4.25 per person

choice of two soups with appropriate accompaniments  
French onion, chicken noodle, vegetable beef, tomato bisque, Thai-spiced pumpkin, cream of potato, New England clam chowder, minestrone, barley garden vegetable, white chili, chili, chicken corn chowder, vegetarian black bean soup, broccoli cheese

## **BASIC BUFFET PRICING** (\*prices based on a minimum of 100)

|                                  |                                      |
|----------------------------------|--------------------------------------|
| 1 Entrée with 3 sides   \$12.30  | Family Style   add \$3.50 per person |
| 1 Entrée with 4 sides   \$13.45  | Family Style   add \$3.50 per person |
| 2 Entrées with 3 sides   \$14.55 | Family Style   add \$4.50 per person |
| 2 Entrées with 4 sides   \$15.65 | Family Style   add \$4.50 per person |

Additional Entrée \$2.15 per person

Additional Side \$1.10 per person

## **SERVICE OPTIONS**

### **Dressy Casual** (included)

This option includes all necessary basic disposable tableware. Disposable tableware will be placed at the buffet. All food and beverages (with the exception of ice water) will be buffet style. Carafes of ice water will be on each guest table.

### **Cocktail Dress** (\$3 per guest)

This option includes upscale disposable with a linen napkin placed at your guest tables. All food and beverages (with the exception of ice water) will be buffet style. Carafes of ice water will be on each guest table.

### **Black Tie** (\$5 per guest)

This option includes complete china (includes tableware) and linen napkins. Your guest tables will be set with your choice of our 3 china patterns. All food and beverages (with the exception of ice water) will be served buffet style. This is the option to choose if you want a formal affair.

### **Add Salad Service** (\$2 per guest)

Salad and dinner rolls will be served to your guests tableside

### **Vintage China Service** (add \$2.00 per place setting to china package)

A beautiful collection of eclectic vintage china with linen napkins.

\*we are happy to accommodate smaller groups, please ask for pricing for groups under 100.