

Buffet Entrées

Price Per Person

*(**add-on price to banquet)*

Salad-Choose one from:

*House Salad

*Ceasar Salad

*Pasta Salad

Vegetable-Choose one from:

*Green Bean Melody

*Carrots and Parsnips

*Sweet Corn Melody

Choose one from:

*Mashed Potatoes

*Roasted Redskin Potatoes

*Baked Mac N Cheese

Entrée Options:

Prime Rib

Horsey Cream | Au Jus

32

Herb Encrusted NY Loin

Horsey Cream | Au Jus

30

Beef Tenderloin

Bordelaise | Bearnaise

32

Whole Roasted Turkey

Turkey Gravy | Cranberry Relish

20

Dearborn Ham

Peach Brandy Glaze | Ale Mustard

22

Roasted Pork Loin

Maple Peppercorn Demi-glace | Ale Mustard

24

Salmon Piccata

Lemon Wedges

24

Lemon Dill Cod

Dill Cream | Lemon Wedges

24

Chicken Portobello

22

Chicken Dijon

20

Dinner Buffet Entrées

Price Per Person

Pasta Buffet

Choose 2 of the Following: Chicken Fettuccini Alfredo | Spaghetti with Meat Sauce | Baked Ziti |
Mediterranean Linguini | Cheese Tortellini with Marinara or Alfredo

| Garlic Bread

20 / 15**

Choose one of Mashed Potatoes or Roasted Redskin Potatoes or Rice Pilaf

Plated Salads

Price Per Person

Mixed Green Salad

Greens | Onion | Cucumber | Tomato | Carrot | Sherry Vinaigrette

4.95

Caesar

Romaine | Shaved Parmesan | Croutons | Caesar Dressing

4.95

Spinach & Berries Salad (Seasonal)

Romaine | Spinach | Strawberries | Blueberries | Red Onion | Candied Walnuts | Feta |
Raspberry Vinaigrette

6.95

Plated Entrées

***Price Per Person
(10 person minimum per entrée selection)***

All Plated Entrées come with Chef Choice Seasonal Vegetable

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***Choose one of Mashed Potatoes or Roasted Redskin Potatoes or Duchess Potatoes
or Rice Pilaf per entrée choice***

Beef Entrées

Grilled 8oz Center Cut Sirloin

Melted Leeks | Roasted Mushrooms | Bacon | Bordelaise

34

Grilled 6oz Filet Mignon

Cherry Port Demi-glaze OR Cognac Peppercorn Cream

45

12oz Herb Encrusted Prime Rib

Horsey Cream | Au Jus

36

Boursin Encrusted 6oz Filet Mignon

Bordelaise

46

Surf & Turf

Marinated & Grilled Shrimp Skewer | 8oz Center Cut Sirloin | Melted Leeks | Roasted
Mushrooms | Bacon | Bordelaise

44

Fish and Seafood Entrées

Asiago Crusted Walleye

Sweet Corn Cream

33

Salmon Picatta

Lemon Beurre Blanc

32

Seafood Linguine

Shrimp | Scallops | Bacon | Roasted Tomato | Scallion | Lemon Dill Cream

30

Chicken Entrées

Grilled Chicken Bruschetta

Pesto e Pistachio | Roasted Tomato | Shaved Parmesan | Balsamic Reduction

31

Herb Infused Airline Chicken Breast

Roasted Tomato Jus

30

Chicken Portobello

Pan Seared Chicken Breast | Portobello Cream

28

Chicken Dijon

Pan Seared Chicken Breast | Dijon Cream

26

Vegetarian and Vegan Entrées

Mediterranean Linguine

Garlic | Shallot | Kalamata Olive | Spinach | Artichoke | Roasted Tomato | White Wine

24

Truffle Infused Wild Mushroom Risotto

Sautéed Vegetables | Arugula | Balsamic Reduction

28

Butternut Squash Ravioli

Sage | Brown Butter Cream

24