



Group Dinner Buffet Menu

Minimum 20 People

Salad Selections

- Mixed Green Salad with Selection of Dressings*
- Caesar Salad with Herbed Croutons and Parmesan Cheese*
- Pasta Salad with Roasted Red Peppers and Marinated Mushrooms*
- Spinach Salad with Toasted Almonds and Citrus Vinaigrette*
- Tomato and Feta Cheese Salad with Fresh Herbs and Balsamic Dressing*
- Cucumber Salad with Shaved Red Onion and Dill Yogurt Dressing*
- Potato Salad with Gherkins and Creamy Dijon Dressing*
- Traditional Greek Salad*
- Three Bean Salad*
- Waldorf Salad*
- Choose Any Two 3.50/person Choose Any Three 5.50/person*
- Additional Salads 2.00/person*

Soup Selection

- Tomato and Roasted Garlic Soup*
- Wild Mushroom Soup*
- Roasted Red Pepper Bisque*
- Maple Corn Bisque*
- Butternut Squash Soup*
- Potato and Leek Soup*
- One Soup Selection 3.00/person*

Entrée Selections

- Grilled Chicken Breast with Roasted Red Pepper and Basil Sauce 15.00/person*
- Poached Ontario Pickerel with Lemon Maple Cream Sauce 15.00/person*
- Roasted Pork Loin with Apple Walnut Stuffing and Apple Jus 16.00/person*
- Grilled Salmon Fillet with Citrus Vinaigrette 17.00/person*
- Seafood Ragout - Shrimp, Scallops, Salmon in a Tomato Cream Sauce 18.00/person*

Carving Stations - Minimum 30 people

- Roast Turkey Breast with Stuffing 16.00/person*
- Roasted Top Sirloin au Jus 17.00/person*
- Smoked Ham with Honey Mustard Sauce 18.00/person*
- Roasted Prime Rib au Jus with Horseradish 20.00/person*

Choose any of the above as Additional Entrees for \$10.00 off per person

Seasonal Vegetables and your choice of the following:

- Garlic Mashed Potatoes*
- Scalloped Potatoes*
- Steamed Rice*
- Baked Potatoes*
- Steamed Mini Red Potatoes*
- Roasted Potatoes*

Freshly Baked Bread with Butter on Dinner Table



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Pasta Selections

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| <i>Tomato Penne Pasta, Sautéed Tomatoes, Olive Oil, Fresh Herbs, Parmesan Cheese</i> | 8.00/person |
| <i>Pasta Primavera, Penne Pasta with Sautéed Vegetable Medley and Herb Butter</i> | 8.00/person |
| <i>Vegetable Lasagna with Spinach, Feta Cheese and Tomato Sauce</i> | 9.00/person |
| <i>Cheese Tortellini, Ricotta Cheese Tortellini, Caramelized Onions, Herbs, Tomato Sauce</i> | 9.00/person |
| <i>Wild Mushroom Pasta, Bow-Tie Pasta, Roasted Garlic, Wild Mushroom Cream Sauce</i> | 10.00/person |
| <i>Chicken Penne, Penne Pasta with Sautéed Chicken, Red Peppers, Dijon Tarragon Cream Sauce</i> | 11.00/person |
| <i>Tiger Shrimp, Bow-Tie Pasta, Sautéed Shrimp, Artichoke Hearts, Cracked Chilies, Tomato Sauce</i> | 12.00/person |

Platters

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| <i>Crudités with House Dip</i> | 4.00/person |
| <i>Assorted Cheese and Crackers</i> | 5.00/person |
| <i>Shrimp Cocktail Platter</i> | 7.00/person |
| <i>Smoked Salmon Platter</i> | 7.25/ person |
| <i>Fresh Fruit Platter</i> | 4.00/person |

Buffet Desserts ~ Coffee and Tea

Mixed Berry Crumble
Apple Crisp
Strawberry Shortcake
Fresh Baked Fruit Pies
Chocolate Banana Bread Pudding
 *5.00/person

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Carrot Cake
Pecan Pie
Maple Walnut Pound Cake
Chocolate Raspberry Torte
 *6.00/person

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New York Cheese Cake
Mocha Almond Dacquoise
Chocolate Mousse Cake
Chocolate Truffle Cake
 *7.00/person

Groups less than 50 people choose any two desserts - 51 to 99 people choose any three desserts
For groups larger than 99 people choose any four desserts
Prices per person will be an average of prices of selected items

Plus all taxes and 15% gratuity