

DINNER BUFFET \$33.00

Includes: Two Entrée Choices, Choice of Salad, Two Starches, One Vegetable, Fresh Baked Bread Assortment, Coffee, Tea & Milk.

PREMIUM DINNER BUFFET \$35.00

Includes: Three Entrée Choices, Choice of Salad, Two Starches, One Vegetable, Fresh Baked Bread Assortment, Coffee, Tea & Milk.

Entrées

- Sliced New York Sirloin of Beef W/ Wild Mushroom Demi-Glace (GF, DF)
- Sliced Roast Pork Loin W/ Dried Michigan Cherries, Walnuts & Demi-Glace (GF, DF)
- Oven Roasted Atlantic Salmon W/ Choice of Sauce (GF)
- Oven Baked Lemon Crumb Cod
- Italian Sausage w/Sautéed Onions & Peppers (GF, DF)
- Kielbasa w/Sauerkraut (GF)
- Prime Rib Carving Station (GF) **(+\$1.50)**
- Beef Tenderloin Carving Station (GF, DF) **(+\$2.50)**
- Sautéed Boneless Breast of Chicken W/ Choice of Sauce (GF)

Sauce Choices for Chicken & Salmon

- Portabella Mushroom Marsala Wine Cream (GF)
- Lemon Caper Picatta (GF, DF)
- Basil or Tarragon or Red Pepper Cream (GF)
- Lobster Dill (GF)
- Palomino (GF)

Vegetable Choices (GF, V)

- Green Beans W/ Rainbow Carrots
- Green Beans Amandine or Steamed California Blend
(Broccoli, Cauliflower, Rainbow Carrots)
- Mixed Vegetables
(Broccoli, Cauliflower, Carrots, Zucchini & Squash, Red Peppers)
- Steamed Asparagus

Starch Choices

- Roasted Garlic Smashed Potatoes (GF, Vgt.)
- Oven Roasted Seasoned Red Skins (GF, V)
- Cheesy Au Gratin Potatoes (GF, Vgt.)
- Herb Roasted Petite Idaho's (GF, V)
- Long Grain & Wild Rice Pilaf (Vgt.)
- Baked Macaroni & Cheese W/ Bread Crumbs
- Baked Mostaccioli W/ Marina Sauce & Mozzarella (Vgt.)
- Cavatappi Pasta W/ Choice of Sauce:
(Alfredo, Palomino, Pesto Cream, Wild Mushroom Cream)

(GF)- Gluten Free
(DF)- Dairy Free
(Vgt.)- Vegetarian
(V)- Vegan

We use only the finest quality fresh ingredients: All Beef is USDA CHOICE
All prices are guaranteed for events held in 2020.
All Prices Subject to Michigan Sales Tax and 20% Gratuity.