



Creative Buffet Style Dinner

Chef Carved Prime Rib
One Half Cornish Game Hens on a bed
Of Rice Pilaf
Parsley Buttered Red Russets
Broccoli with Hollandaise Sauce
Orange Glazed Baby Carrots
Fresh Tossed Greens
European Rolls
Coffee and Milk
Vanilla Ice Cream with Chocolate Sauce
\$22.20 per person

Shrimp Scampi
Baked Sliced Tenderloin with Mushroom Sauce
Seasoned Whipped Potatoes
California Mixed Vegetables
Corn with Bell Peppers
Fresh Tossed Greens
European Rolls
Coffee and Milk
Cherry Cheesecake
\$21.90 per person

Mai Tai Porkloin
Chicken Supreme
Parsley Buttered Red Russets
Baby Carrots with Dill
Winter Blend
Fresh Fruit Arrangement (in season)
European Rolls
Coffee and Milk
Cheesecake Topped with Fruit
\$21.90 per person

Chicken Kiev
Lemon Baked Icelandic Cod
Baked Sliced Tenderloin with Mushroom Sauce
Rice Pilaf
Seasoned Whipped Potatoes
Green Beans Almondine
California Mixed Vegetables
Vegetables and Dip
Fresh Tossed Greens
European Rolls
Coffee and Milk
Vanilla Ice Cream with Crème de Menthe
Garnished with a Cherry
\$22.70 per person

Oriental Teriyaki Chicken
Ginger Encrusted Pork Tenderloin
Seasoned Oven Roasted Red Russets
Mini Egg Rolls
Oriental Blend Vegetables
Fresh Tossed Greens
With Sesame Dressing
Coffee and Milk
Raspberry Sherbet
\$20.85 per person

Lasagna (meat sauce & vegetarian)
Grilled Chicken Breast
Meaty Marinara
Alfredo Sauce
Penne & Fettuccini Noodles
California Mixed Vegetables
Italian Blend Vegetables
Warm Garlic Breadsticks
Fresh Romaine with Caesar Dressing
Coffee and Milk
Tiramisu
\$21.35 per person

41 years of Banquet & Catering Experience Dedicated to Customer Service

40 person Minimum. Add \$1.00 for groups 25-39
Prices are subject to change without notice

An 18% Service Charge and 5.5% State and Local Taxes will be added to all costs.