

## Weekday Memorial Dinner Buffet

Available Monday Through Thursday. Three Hour Room Time.

### Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

Tender Braised Beef  
 Beef Stroganoff w/Egg Noodles  
 Pepper Steak w/Wild Rice  
 Swedish Meatballs (Beef Or Turkey) w/Egg Noodles  
 Chicken or Veal Parmesan  
 Chicken or Veal Scaloppini  
 Herb Baked Chicken, or Texas Style BBQ Chicken  
 Boneless Seasoned Baked Chicken Breast  
 Coconut Crusted Chicken w/ Spicy Orange  
 Baked Tilapia w/ Dill Butter or Deep Fried Fish  
 Roasted Salmon w/Tomato Cream (+\$5.00 Per Person)  
 Roast Pork Loin w/Pineapple Honey, Dijon Glaze or Gravy  
 Smoked Ham w/Pineapple Honey Topping  
 Smoked Pork Loin w/Apple Bourbon Sauce  
 Quiche -Choice of Cheddar or Swiss Cheese, Ham or Italian Sausage and a Vegetable with Eggs in a Pastry Crust  
 Frittata -Choice of Cheddar or Swiss Cheese, Ham or Italian Sausage and a Vegetable in a Fluffy Egg Souffle  
 Italian Sausage w/Sauteed Peppers & Onions  
 Smoked Polish Kielbasa & Sauerkraut  
 Stuffed Cabbage  
 Eggplant Parmesan  
 Fried Chicken (+.25 per person)  
 Chicken Piccata (+\$1.00 per person)  
 Chicken Supreme Boneless Filet w/Parmesan Sauce & Sauteed Mushrooms (+\$1.00 per person)  
 Stuffed Green Peppers

### Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Rustic Macaroni & Cheese  
 Gnocchi w/Creamy Tomato Sauce  
 Mostaccioli w/Fresh Basil Red Sauce  
 (Add Meatballs +.50 per person)  
 Three Cheese Lasagna  
 Three Cheese Lasagna w/Fresh Spinach  
 Vegetable Three Cheese Lasagna  
 Linguini w/ Fresh Basil Pesto  
 Fettuccini Alfredo (Add .50 per person)  
 Gluten Free Penne w/ Fresh Basil Red Sauce

### Parties Include

Tossed Salad w/Asst. Dressings  
 Caesar Salad (Add .50 per person)  
 Fresh Fruit  
 Fresh Vegetables  
 Seasonal Cold Salads  
 Fresh Baked Rolls & Butter  
 Coffee, Hot Tea

### Choice of 1 Vegetable

(Additional Vegetable \$1.00 per person)

Green Beans Almondine  
 Green Beans w/ Bacon and Roasted Garlic  
 Honey Glazed Carrots  
 Buttered Corn  
 Roasted Brussel Sprouts  
 Peas & Sauteed Mushrooms  
 Green and Yellow Beans with Carrots  
 Key Largo Mix (Carrots, Red Peppers & Green Beans)  
 Southern California Mix (Cauliflower, Broccoli & Carrots)  
 Broccoli (Cheddar Sauce Served on Side)  
 Asparagus w/Lemon Butter Sauce (+.25 per person)

### Choice of 1 Potato

(Additional Potato \$1.00 per person)

Whipped Potatoes  
 Buttered Redskins (Sour Cream on Side)  
 Oven Roasted Rosemary Potatoes  
 Parsley Seasoned Potatoes  
 Cheesy Cheddar Potatoes  
 Smashed Potatoes (Roasted Garlic Optional)  
 Smashed Potatoes w/Horseradish & Butter  
 Roasted Anna Potatoes  
 Roasted Sweet Potatoes (Cinnamon Sugar Glaze)  
 Southwestern Rice or Wild Rice

### Desserts

Chocolate Mousse (+\$2.50 per person)  
 Éclair (+3.00 per person)  
 Crème Brulee (+\$3.00 per person)  
 Cheesecake (+\$3.50 per person)

### Punch & Beverages

(Approximately 40 servings per Punch Bowl)

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$55.00
Mimosa (Champagne & Orange Juice)	\$55.00
Raspberry Champagne Punch	\$60.00
Pop (per pitcher)	\$ 5.00
Beer (per pitcher)	\$10.00
Wine (by carafe)	\$19.95

### Bar Available

3 Hour Soda Pop +\$1.00 per person  
 3 Hour Open Bar +\$8.00 per person  
 (Includes Soda, Beer, Wine, and Mixed Drinks)

### Pricing

**\$23.95 Per Person**

Add 18% venue fee & 6% tax to Total Bill