

Vegetables & Starches

Select Three

Whipped Potatoes (Garlic, Cheese or Regular)
Herb Roasted Red Potatoes
Baked Potatoes
Sweet Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Asiago Potatoes
Cheese Grits
Seasoned Rice
Macaroni & Cheese
Parslied New Potatoes
Hot German Potato Salad
New Potatoes w/Leek Mousse
Broccoli w/Cheese Sauce
Cauliflower w/Cheese Sauce
Garden Green Peas w/Sautéed Mushrooms
Honey-glazed Baby Carrots
Indiana Sweet Corn O'Brien
Snap Green Beans Almondine
Green Bean Casserole
Seasonal Vegetable Medley

Entrees

Prime Rib of Beef (\$3.50 extra)
Carved Beef Tenderloin (\$5.50 extra)
Roast Round of Beef
Roast or Stuffed Loin of Pork
Homemade Meatloaf
Beef Tips Stroganoff
Beef Tips Burgundy
Beef Tips Diane
Swiss Steak
Mushroom Steak
Savory Glazed Pit Ham
Meat or Vegetable Lasagna
Honey Creole Chicken
Chicken a la Lexington
Chicken a la Mar
Chicken Fettuccini Alfredo
Cod Almondine
Crabmeat au Gratin
Grilled Swordfish
Grilled North Atlantic Salmon
Grilled Ahi Tuna
Seafood Linguini
Apricot Glazed Breast of Turkey

Dinner Buffet

Dinner Buffets include

Fresh Baked Goods w/ real butter

Two Salad Selections

Three Vegetable & Starch Selections

Two Entree Buffet \$16.95 per person

Three Entree Buffet \$18.95 per person

**Brewed Iced Tea and Gourmet Coffee
\$1.00 per person**

For groups of 50 or more guests deduct \$1.00

*(Minimum 30 People)
20% Gratuity and 6% Sales Tax will be added
Price may change without notice*

Salad Selections

Select Two

Tossed Greens w/Choice of Dressings (2)
Caesar Salad w/Croutons, Asiago Cheese

Fruit Salad (In Season)

Waldorf Salad

Mandarin Orange Salad

Broccoli/Raisin Salad

Bread Salad

Carrot Salad

Homemade Potato Salad

24-Hour Salad

Ambrosia Salad

Garden Pea Salad

Tomato, Onion & Cucumber Salad w/Feta Cheese

Macaroni Salad

Cole Slaw (Regular or Asian)

Marinated Vegetable Salad

Marinated or Creamy Pasta Salad

Soup du Jour



08-06

Dinner Buffet