



# THE GRAND BUFFET



Pricing per guest is only:

Choice of Two Meats - \$12.95

Choice of Three Meats - \$13.95

*This includes staff!*

## Main Entrée Selection

Chicken Cordon Bleu

Rice Stuffed Chicken Breast

Tenderloin Tips over tender Buttered Noodles

Boneless Stuffed Chops

Hot Sliced Roast Beef in a Mushroom Gravy

Roasted Sliced Turkey in Giblet Gravy

Baked Ham in a Brown Sugar Glaze

Swedish Meatballs

Sliced Boneless Pork in Gravy or Cajun Sauce

Baked Cod Fillets

## SALAD

(Choice of One)

Garden Fresh Tossed Salad w/Dressing

Cut Fresh Fruit in Season

American Potato Salad

Hot German Potato Salad

Creamy Coleslaw

## VEGETABLES

(Choice of One)

Green Beans Almondine

California Mixed Vegetables

Golden Whole Kernel Corn

Green Peas w/Mushrooms

## POTATO

(Choice of One)

Fluffy Whipped Potatoes & Gravy

Parsley Buttered Potatoes

Rice Pilaf

## DESSERT

(Choice of One)

Sheet Cake

Brownies

Fruit Pie

## DINNER INCLUDES:

Assorted Relish Platters, Dinner Rolls & Butter, Coffee & Milk

Menu Prices Include: Upscale Plates, cups, napkins, and metal flatware

Prices reflect staff members for up to 90 minutes of hall time. Additional time is billed at \$20.00 per hour per staff member. The above prices are subject to an 18% service charge and a 5.1% sales tax. Prices are based on a 40 person minimum. A deposit of \$50 is required to book an event. 50% of the estimated bill shall be tendered ten days prior to service and the balance is due three days prior to service. All advance payments are nonrefundable. Please contact us two weeks prior to your party with your final menu choices and your guaranteed minimum amount of reservations. Your final and maximum guest count is due three days prior to your event. Prices are subject to change.