

Design Your Own Buffet

For the couple who have the desire to put together a pleasing buffet full of choices that best reflect their individual tastes as well as budget.

The following selections offer a great variety, however; if you do not see what you are looking for, just ask.

We are happy to work with you to develop your unique menu.

Chicken

Chicken Marsala

breast of chicken sautéed with mushrooms in a marsala wine sauce

Dijon Chicken

breast of chicken marinated and sautéed in a dijon sauce

Chicken Picatta

breast of chicken sautéed with mushrooms in a lemon wine sauce

Chicken Scampi

breast of chicken sautéed in a garlic wine butter sauce

Herb Stuffed Chicken

stuffed with spinach, pesto & mushrooms and pan roasted

Southwest Cilantro Lime Chicken

breast of chicken seasoned and grilled topped with a mango salsa

Bruschetta Chicken

chicken breasts are layered with diced tomatoes, mozzarella, seasoned bread crumbs and Italian herbs & baked to perfection

Hawaiian Chicken

tender, chicken marinated in teriyaki, ginger and pineapple juice

Many More Available!

Vegetarian & Pasta Dishes

Spinach Lasagna

marinara, spinach & four cheese

Spaghetti With Meat Sauce

spaghetti with our own secret ingredient meat sauce

Pasta Mediterraneo

short pasta tossed with sautéed Mediterranean vegetables

Roasted Vegetable Pasta with Goat Cheese

pasta dressed with a roasted veggies and finished with a balsamic vinegar and tangy goat cheese

Angel Hair Pasta with Fresh Herbs

angel hair pasta simply & elegantly dressed with fresh herbs and served with shaved parmesan cheese

Baked Mac & Cheese

five cheese sauce

Marinated Portabella Mushrooms

stuffed with herbed goat cheese

Fish

Maple Glazed Salmon (add 2.95)

Marinated and grilled salmon filets

Broiled or Grilled Tilapia

with a classic lemon, garlic butter sauce

Citrus Grilled Shrimp (add 1.70)

with honey lime dipping sauce

Many more available!

Pork

Pork Tenderloin

Cranberry, apple fennel, or pineapple chutney (ask about more options)

Polish Kielbasa

Kielbasa with peppers & onions

BBQ Pork Ribs

Our award winning BBQ Ribs!

Honey Glazed Spiral Ham

Succulent ham basted in a honey glaze, slow roasted and spiral cut

Pork Pot Roast

With root vegetables

Pork Chops with Mustard & Herbs

Brined and rubbed with a Dijon, fresh marjoram, rosemary and thyme marinate for an herbal note and a savory tang

Beef

Michigan Pot Roast

Tender red wine braised beef slowly cooked with potatoes and carrots in rich flavorful gravy

Beef Tenderloin Tips

Beef tenderloin tips in mushroom wine sauce

Swiss Steak

Tender cube steak in a pan gravy with sautéed peppers & onions

Beef Stroganoff

Tender chunks of beef in a mushroom sauce served over a bed of egg noodles

Meatballs

Asian, Cranberry, BBQ, Sweet & Sour or Swedish

Steamship Round Of Beef

Garlic crusted slow roasted round of beef, hand carved at the buffet

Prime Rib Of Beef (add 2.95)

Herb crusted and slow roasted served with au-jus

Fabulous Beef Tenderloin (add 2.95)

Oven roasted with just 2 secret ingredients for fabulous tenderloin

Dinner Buffets Side Choices & Pricing

Starch

Garlic Yukon Mashed
Baked with Sour Cream & Butter
Rissolle Potatoes
Scalloped
Balsamic Roasted Potato Medley
Twice Baked
Sweet Potato with Brown Sugar
Sweet Potato Casserole
4 Cheese Potato Bake
Parmesan Risotto
Creamy Grits
Wild Rice Or Rice Pilaf

Vegetable

Corn or Corn O'Brien
Green Bean Rivera Blend
Green Bean Almandine
Steamed Broccoli
Grilled Asparagus
Mixed Vegetable Medley
Honey Glazed Baby Carrots
Balsamic Roasted Vegetables
Baked Butternut Squash
Red Beans & Rice

Salads

Mixed Greens With House Dressing
Caesar Salad
Waldorf Salad
Strawberry Spinach Salad
Seven Layer Salad
Cole Slaw
Fresh Fruit Salad

Breads

Assorted Dinner Rolls & Butter
Crusty Bread & Butter
Biscuits With Butter & Honey
Gary's Cornbread With Butter & Honey

Included With Buffets

Choice of Bread, Coffee, Ice Water,

Buffet Pricing

1 Entrée with 3 Sides 9.30

1 Entrée with 4 Sides 9.65

2 Entrée with 3 Sides 10.95

2 Entrée with 4 Sides 11.50

Additional Entrée 1.50

Additional Side .65

Special Touches To Enhance Your Buffet

Salad Bar Station

A Colorful and Crisp Presentation of Field Greens, Hearts of Romaine, Baby Arugula and Clipped Spinach. Dress Your Greens With: Matchstick Carrots, Parmesan Cheese, Shredded Red Cabbage, Crumbled Bleu Cheese, Crumbled Bacon, Cherry Tomatoes, Feta Cheese, Croutons, Red Onions, Candied Walnuts, Sliced Strawberries, Dried Cranberries, Sliced Mushrooms, Cucumbers, Dressings & Vinaigrettes

Soup Bar

Choice of 2 Soups with appropriate accompaniments
French Onion, Chicken Noodle, Vegetable Beef, Tomato Bisque, Thai-Spiced Pumpkin, Cream Of Potato, New England Clam Chowder, Minestrone, Barley Garden Vegetable, White Chili, Hearty Beef Chili, Chicken Corn Chowder, Vegetarian Black Bean Soup, Broccoli Cheese

Service Options

Dressy Casual (included)

Includes all necessary plastic ware and self serve iced water and coffee. This is the option to choose for a very social gathering putting your guests at ease.

Cocktail Dress 3.75 per guest

Includes glass plates and rolled silverware with your buffet, water goblets and coffee mugs at your self serve drink station with iced water and coffee. This is the option to choose if you want it a bit more upscale but still want the social scene. Classicware or Milan disposables in place of china @ 2.95 per guest.

Black Tie (6.00 per guest)

This option includes complete china. Salad & dinner rolls served table side, iced water on each table and passed coffee service. This is the option to choose if you want a formal affair. (Classicware table service & linen napkin; 4.00 per guest)

Tuxedo (11.00 per guest)

Includes complete sit down plated service. (No Buffet) This option is for you if you want a very formal affair and an attentive audience. Family style available, please inquire about pricing.