

CLASSIC BUFFET MENU

*All Entrees Include: Hearth Baked Roll and Butter, Choice of salad, Two Accompaniments, Dessert

*Unless otherwise noted, the items you choose are included in the entrée prices listed

THE PERFECT BEGINNING

*All items below are priced per person

-Hot or Chilled Soup- Call for selection	3.50
-Seasonal Fresh Fruit Display	3.25
-Imported and Domestic Cheeses, Grapes and Crackers	3.25
-Vegetable Crudités with Dip	2.25
-Chilled Gulf Shrimp Cocktail	4.25

SALAD SPECIALTIES: CHOOSE ONE

*All Dressings are made in house

- Classic Caesar Salad with Romaine, Parmigiano Cheese and Croutons
- Mixed Green Salad with Iceberg & Romaine, Tomatoes, Cucumbers, Carrots & Croutons
- Insalata with Fresh Tomato, Mozzarella Cheese, Red Onion & Greens
- Baby Greens with Wild Mushrooms, Toasted Walnuts, & Blue Cheese (Add 2.00)
- Field Greens with Sun- dried Apricots, Cranberries, Almonds, and Goat Cheese (Add 2.00)

ACCOMPANIMENTS: CHOOSE TWO

- Roasted Red Skin Potatoes
- Green Beans Almandine
- Garlic Mashed Potatoes
- Penne Pasta with Marinara
- Baked Potato
- Stir Fry Vegetables
- Cheese Tortellini
- Sugar Snap Peas
- Sausage & Meatballs (add 2.95)
- Roasted or Grilled Vegetables (add 1.25)
- Wild Rice Pilaf
- Fettuccini Alfredo
- Glazed Carrots
- Buttered Corn
- Au Gratin Potatoes
- Scalloped Potatoes
- Broccoli Spears

ENTREES

*All single entrees are 8 to 10 ounces each

MEAT

-Classic Meat Lasagna	13.95
-Stuffed Cabbage Rolls or Stuffed Peppers	14.95
-Herb Crusted Pork Loin with Dijon Cream Sauce	15.95
-Roasted Pork Loin with Kraut and Apple Sauce	14.95
-Prime Rib of Beef Au Jus and Horseradish Sauce	24.95
-Strip Loin of Beef with Burgundy Demi- Glaze	22.95
-Top Round of Beef with Madeira Sauce	19.95
-Veal Parmesan or Picatta	17.95
-Veal Marsala with mushrooms	17.95
-Grilled Pork Tenderloin in a Sherry Cream Sauce	16.95

POULTRY

-Chicken Parmesan or Picatta	13.95
-Southern Fried Chicken (3 pieces per person)	15.95
-Lemon Chicken with Capers and Tomatoes	13.95
-Roasted Chicken Breast with Herb Veloute	13.95
-Chicken Marsala with Mushroom	13.95
-Char- Grilled Chicken Breast with Apricot or Sun Dried Cherry Chutney	14.95
-Marinated Chicken Breast with Portobello Mushroom Cream Sauce	15.95
-Roasted Half Chicken with Natural Reduction Gravy	13.95
-Stuffed Chicken Breast with Spinach, Artichokes, Goat Cheese, and Sun- Dried Tomato Veloute	16.95

SEAFOOD

-Baked Fillet of Atlantic Salmon with Chardonnay Cream Sauce	18.95
-Char- Grilled Atlantic Salmon Fillet with Cucumber Dill Sauce	18.95
-Broiled Orange Roughy with Lemon Chive Beurre Blanc	22.95
-Potato Crusted Baked Scrod with Roasted Red Pepper Cream Sauce	15.95
-Marinated Shrimp Skewers with Lobster Cream Sauce	20.95

SWEET ENDINGS: CHOOSE ONE

-Chocolate Dipped Strawberries
-Assorted Petite Cookies & Kolachki
-N.Y. Style Cheesecake with toppings
-Apple Crisp
-Apple, Cherry, & Peach Praline Pie
-Flourless Chocolate Cake