



# BLACK-TIE BUFFETS OR PLATED DINNERS

*All buffets include homemade rolls, soda, ice tea, and coffee.  
For plated dinners, please add \$1 per person.*

## Fresh-from-the-Pit Prime Rib

*succulent, slow-smoked prime cut of beef served with au jus and horseradish cream sauce*  
**Market Price**

## French Rack of Pork Loin

*with cranberry glaze*  
**20**

## Grilled Salmon Filet

*drizzled with a lemon and dill cream sauce*  
**20**

## Hand-Cut Filet Mignon

*wrapped in bacon and topped with bleu cheese butter*  
**Market Price**

## Double-Stuffed Chicken Breast

*stuffed with a creamy mixture of artichoke, spinach and parmesan cheese, slow roasted, and topped with a light wine cream sauce*  
**20**

**With each entrée, choose two side selections and one signature salad**  
*add an additional side or salad for \$1.50 per person*

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### SIDE SELECTIONS

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Baked Potato  
Roasted Rosemary New Potatoes  
Cheese Potatoes  
Garlic Mashed Potatoes

Sweet Potato Casserole  
Rice Pilaf  
Honey-Glazed Carrots  
Seasoned Green Beans

From-Scratch Green Bean Casserole  
Steamed Vegetable Medley  
Sweet Corn  
Macaroni & Cheese

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### SIGNATURE SALADS

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#### House Salad

*fresh spring greens, homemade croutons, and our own vinaigrette*

#### Mandarin Orange Salad

*fresh spring greens with mandarin oranges, toasted almonds, and a fresh, tangy vinaigrette*

#### Caesar Salad

*romaine, homemade croutons, fresh grated parmesan cheese and our homemade caesar dressing*

Appetizers, desserts, and vegetarian meals available. Inquire about our choices for children 10 and under.  
*Sales tax and 18% gratuity added to the total*

