

BUFFET SELECTIONS

For all buffets, we require a minimum attendance of 30 people

CARVED MEAT

Served with House Rolls,
and Assorted Condiments

Honey Baked Ham

Pork Loin

Seasoned with Lincklean Spices

Turkey Breast

Prepared with Lincklaen Spices

Beef Tenderloin (Upgrade \$6.00)
Choice of Grilled
or Cracked Peppercorn Encrusted.

PASTA

Bowtie, Cavatappi
or Rigatoni

Sauce Choices

Tomato Basil

Pesto Cream

Alfredo

Puttanesca

Garlic White Wine

Traditional Meat Sauce

Mushroom Alfredo

Smoked Gouda Alfredo Cream Sauce

Vodka Cream

Vegetable Marinara

PANNED ENTRÉES

Chicken

Panko Encrusted Chicken
topped with spinach,
roasted peppers and a
Béchamel Sauce

Pan Seared Chicken topped with a
Piccata Sauce

Grilled Chicken topped with
Spinach, Mandarin Oranges,
Almonds & Red Onions

Pan Seared Chicken Marsala

Beef Tip Stew

Stewed Beef with
Housemade Gravy

Pork

Roasted Pork Loin
with Peppercorn Cream Sauce

Roasted Pork Loin
with a mushroom tomato gravy

Pulled BBQ Pork

Seafood

Baked Salmon Piccata
served with Seared Greens

Baked Salmon Fillet topped
with a Dill Beurre Blanc

Parker House (Cracker Encrusted) Scrod,
served with a Dill Beurre Blanc

Scrod Francaise topped with a Lemon,
Garlic and Herb White Wine Sauce

Shrimp Stir Fry
with Asian Vegetables, and
Sesame Noodles

Shrimp Scampi
Pan Seared with Tomato, Mushrooms,
tossed in Garlic White Wine Sauce,
served with Rice

STARCH & VEGETABLE

Chantilly Potatoes

Country Potatoes

Roasted Potatoes

Garlic Mashed Potatoes

Wild Mushroom Risotto

Brown rice

Grilled Seasonal Vegetables

Sauteed Vegetables

Freshly Steamed Broccoli

Ratatouille: Eggplant, Tomatoes, Zucchini,
and Yellow Squash, stewed
with Fresh Herbs & Tomato Sauce

Green Beans Almondine

Rice Pilaf

SALAD

Caesar Salad

Romaine Lettuce topped with Croutons
and our Caesar Dressing

Wild Greens Salad

Mixed Greens with Mandarin Oranges
and Balsamic Vinaigrette

Green Bean Salad

Green Beans tossed with Roasted Peppers,
Romaine Lettuce, Olives, and an
Italian Herb Vinaigrette

Spinach Salad

Spinach, sliced Apples, Candied Pecans,
Gorgonzola Cheese and Honey Mustard

Tomato & Mozzarella (Upgrade \$3.00)

Tomato and Mozzarella tray topped with
a Basil Chiffonade & Balsamic Glaze

Garden Salad (Upgrade \$1.00)

Wildgreens, tomatoes, cucumbers and
onions with our Balsamic Vinaigrette

We are always open to special requests.
