

Anniversary Buffet

CHOICE OF *one* PLATED SALAD OR SOUP

Chicken and Wild Rice Soup
Tomato Basil Soup with Grilled Cheese Croutons
Roasted Butternut Squash Soup with Thyme Crème Fraiche and Cinnamon Sugar Tuile
Caesar Salad with Romaine Lettuce, Shaved Parmesan, Herb Croutons and Caesar Dressing
Spring Greens Salad with Tomatoes, Cucumbers, Black Olives, Peppers, Onions and Balsamic Vinaigrette
Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Chopped Basil and Balsamic Vinegar & Olive Oil

CHOICE OF *one* CHEF CARVED ENTRÉE

Rosemary Marinated Pork Loin with Roasted Red Pepper Cream Sauce
Roasted Top Round of Beef with Thyme Au Jus
Oven Roasted Breast of Turkey with Pan Au Jus

CHOICE OF *two* ENTRÉES

Herb Marinated Boneless Breast of Chicken	Tilapia Romano
Stuffed Chicken Breast with Pan Gravy	Lemon Sole Almondine
Chicken Caprese	Pasta Primavera with White Wine Lemon Sauce
Braised Pot Roast with Carrots, Celery & Onions	Penne Pasta in Choice of Marinara, Alfredo, or
Chicken Marsala with Sliced Mushrooms & Marsala	Garlic & Olive Oil
Wine Sauce	

CHOICE OF *two* SIDE SELECTIONS

Broccoli Florets in Lemon Butter	Creamy Mashed Potatoes: Traditional or
Blend of Broccoli, Cauliflower & Carrots	Sour Cream & Chive
Roasted Vegetable Medley	Scalloped Potatoes
Whole Green Beans Almondine	Dauphinoise Potatoes
Herb Roasted Red Skin Potatoes	Wild Rice Pilaf

PROFESSIONALLY DECORATED SHEET CAKE INCLUDED or CHOOSE AN
UPGRADED DESSERT FROM OUR DESSERT MENU
FRESH BAKED ROLLS & BUTTER and FRESHLY BREWED COFFEES & TEAS

\$36.95 Per Guest, Includes Four Hour Use of Facility

7% Sales Tax and 18% Service Charge Additional