



ATHLETIC BANQUET BUFFET

Fresh Salads

Tossed Greens Salad with Dressing Assortment
Seasonal Fresh Fruits, Melons & Berries
Creamy Macaroni Salad

Choice of One Chef Carved Entrée

Roasted Top Round of Beef with Thyme Au Jus
Bacon Wrapped Roasted Pork Loin
Oven Roasted Breast of Turkey with Pan Au Jus

Choice of Two Entrees

Herb Marinated Chicken
Lightly Breaded Fried Chicken
Chicken Parmesan
Lemon Sole Almondine
Potato Encrusted Baked Cod
Traditional Sicilian Baked Ziti
Three Cheese Lasagna
Penne Pasta in Marinara Sauce

Choice of Two Side Selections

Herb Roasted Red Skin Potatoes	Whole Green Beans Almondine
Au Gratin Potatoes	California Vegetable Medley
Fresh Creamy Mashed Potatoes	Broccoli with Cheese Sauce
Old Fashioned Macaroni & Cheese	Buttered Corn with Caramelized Onions
Wild Rice Pilaf	

Fresh Baked Rolls & Butter and Freshly Brewed Coffees, Hot Tea & Fountain Soda

Dessert

Professionally Decorated Sheet Cake in Your School Colors, Cut & Served to Your Guests

\$17.95 Per Guest, Includes Up To Four Hour Use of Facility
7% Sales Tax and 18% Service Charge Additional