

Holiday Buffet

CHOICE OF *two* FRESH SALADS

Spring Greens Salad with Tomatoes, Cucumbers, Black Olives, Peppers, Onions and Two Dressing Choices
Lemon Orzo Salad with Orzo Pasta, Feta Cheese, Tomatoes, Chopped Basil, Cucumber and Lemon Vinaigrette
Caesar Salad with Romaine Lettuce, Shaved Parmesan, Herb Croutons and Caesar Dressing
Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Chopped Basil, Balsamic Vinegar & Olive Oil
Roasted Vegetable Salad

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	Potato Encrusted Baked Cod
Stuffed Chicken Breast with Traditional Pan Gravy	Penne Pasta in Choice of Marinara, Alfredo, or Garlic & Olive Oil
Chicken Marsala	Pasta Primavera with White Wine Lemon Sauce
Chicken Piccata	Tilapia Romano
Shepherd's Pie	

CHOICE OF *two* SIDE SELECTIONS

Fresh Broccoli with Lemon Butter	Scalloped Potatoes
California Vegetable Medley	Fresh Creamy Mashed Potatoes: Traditional or Sour Cream & Chive
Roasted Vegetable Medley	Roasted Idaho Potatoes
Whole Green Beans Almondine	Wild Rice Pilaf
Herb Roasted Red Skin Potatoes	Dauphinoise Potatoes

PROFESSIONALLY DECORATED SHEET CAKE PROVIDED *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, Holiday Décor & Chair Covers.

Available November Through January.

7% Sales Tax and 20% Service Charge Additional