



CLASSIC BUFFET 19/20

PRICE LISTED BELOW IS PER ADULT AND DOES NOT INCLUDE ROOM RENTAL

STARTING AT

\$28⁹⁵

TAX AND GRATUITY ARE ALREADY INCLUDED!

SERVICES INCLUDE

5 HOURS

*Banquet Manager • Servers • Bartenders • Security • Courtyard for Photos
Set up & Cleanup • China & Flatware • Guest Tables • Chairs • Sign-in Table • Gift Table • Cake Table • Head Table
DJ Table w/Cloth • Dance Floor • White, Black, or Ivory Table Cloths
Glass Water Goblets with Pitchers of Water at Tables • Colored Napkins • Skirting • Bar Service P
Cake Service: (if applicable) Your Cake is Cut and Plated - Guests help themselves at the Cake Table - Remainder is Wrapped
Buffet Salad Service: Fresh Buffet Garden Salad with Ranch, Italian and Oil/Vinegar placed on the Buffet
Served Bread Service: Michaud's Dinner Rolls & Butter are served to the Tables
Beverage Service: Self-Serve Columbian Coffee, Decaffeinated Coffee, Hot Tea and Iced Water with Lemon
Beverage Station is available for the duration of the Party
Dessert Service: Fresh Baked Assorted Cookies after Dinner*

ENTRÉES

BEEF SELECTIONS

*Tender Sliced Top Round in Demi-Glace with Horseradish • Beef Tips with Flame Roasted Peppers and Onions
Beef Stroganoff • Beef Stew with Vegetables • Beef Tips Marsala • Beef Tips with Mushrooms in Demi-Glace
Penne with Meatballs Marinara (on the side) • Penne with Meat Sauce Marinara (on the side)
Stuffed Cabbage Rolls with Sauerkraut*

POULTRY SELECTIONS

*Breaded Boneless Chicken Breast • Breaded Boneless Homestyle Spiced Chicken Breast
Breaded Boneless Parmesan Crusted Chicken Breast • Breaded Boneless Chicken Parmesan
Roasted Bone-in Breaded Homestyle Chicken • Grilled Boneless Chicken Breast • Grilled Boneless Lemon Pepper Chicken Breast
Grilled Boneless Chicken Breast with Flame Roasted Peppers and Onions*

YOUR CHOICE OF ONE (1) HOMEMADE SAUCE WITH EACH POULTRY SELECTION:

*Classic Marinara, Sweet Russian Apricot, Creamy Bell Pepper & Mushroom, Gourmet Cheddar,
Zesty Lemon Piccata, Rich Marsala, Parmesan Dijon, or Robust Creole*

Breaded Chicken will have the sauce on the side – Non-Breaded Chicken can have sauce either mixed in or on the side

PORK SELECTIONS

*Breaded Boneless Pork Chop with Apple Sauce • Breaded Boneless Homestyle Spiced Pork Chop with Apple Sauce
Breaded Boneless Parmesan Crusted Pork Chop with Apple Sauce • Fresh Kielbasa and Sauerkraut
Grilled Boneless Pork Chop with Apple Sauce • Breaded Boneless Pork Chop Parmesan
Fresh Kielbasa with Flame Roasted Peppers and Onions
Mild Italian Sausage with Flame Roasted Peppers and Onions • Penne with Mild Italian Sausage in Marinara (on the side)
Tender Baked Sliced Ham with Brown Sugar, Cherries and Pineapples*

FISH/VEGETARIAN SELECTIONS

*Baked Whitefish in Creole Sauce • Pasta Primavera • Breaded Parmesan Seared Whitefish with Roasted Garlic Zucchini
Oven Roasted Panko Vegetables with Olive Oil and Sea Salt • Potato and Wild Mushroom Au Gratin Bake
Breaded Eggplant Parmesan*

ACCOMPANIMENTS

(CHOICE OF TWO (2) INCLUDED)

*Herbed Roasted Redskins • Fluffy Mashed Potatoes • Cheesy Mashed Potatoes • Sliced Au Gratin Potatoes
Sliced Lyonnaise Potatoes • Savory Sweet Potato Bake • Buttered Noodles • Rice Pilaf
Traditional Sage Stuffing • Buttered Sweet Corn • Penne Marinara (Marinara on the side in a Marmite Chafer)
Penne Alfredo (Alfredo on the side in a Marmite Chafer) • Cheesy Penne (Gourmet Cheddar Sauce on the side in a Marmite Chafer)
Buttered Green Peas & Carrots • Normandy Blend • Seasoned Green Beans • Seasoned Green Beans with Sautéed Mushrooms
Seasoned Green Beans with Carrots • Green Bean Casserole • Cheesy Broccoli and Rice Casserole*