

VINTAGE BUFFET 19/20

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

STARTING AT

\$25⁹⁵

TAX AND GRATUITY ARE ALREADY INCLUDED!

SERVICES INCLUDE

4 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 • 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

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 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 • 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 • Fresh Kielbasa and Sauerkraut

Grilled Boneless Pork Chop with Apple Sauce • 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

Oven Roasted Panko Vegetables with Olive Oil and Sea Salt

Potato and Wild Mushroom Au Gratin Bake • Breaded Eggplant Parmesan

ACCOMPANIMENTS

(CHOICE OF ONE (1) INCLUDED)

Herbed Roasted Redskins • Fluffy Mashed Potatoes • Cheesy Mashed Potatoes

Sliced Au Gratin Potatoes • Sliced Lyonnaise Potatoes • 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