



# CLASSIC BUFFET 20/21

PRICES LISTED BELOW ARE PER ADULT AND DO NOT INCLUDE ROOM RENTAL

(2) Entrées \$28 OR (3) Entrées \$32

TAX AND GRATUITY ARE ALREADY INCLUDED!

## ALL 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*

*Choice of White, Black, or Ivory Tablecloths • Choice of Colored Napkins • Skirting*

*Glass Water Goblets with Pitchers of Water on Tables • Bar Service P*

*Cake Service: (if applicable) Your Cake is Cut and Plated - Guests help themselves at the Cake Table - Remainder is wrapped*

*Salad Service: Fresh Buffet Garden Salad with Ranch, Italian and Oil/Vinegar placed on the Buffet*

*Served Bread Service: Made from scratch Michaud's Dinner Rolls & Butter are served to the Tables*

*Beverage Service: Self-Serve Columbian Coffee, Decaffeinated Coffee & Hot Tea*

*Beverage Station is available for the duration of the Party*

*Dessert Service: Fresh Baked Assorted Cookies after Dinner*

## ENTRÉES

(CHOICE OF TWO (2) or THREE (3))

### BEEF

Beef Tips with Flame Roasted Peppers and Onions

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)

### CHICKEN

Grilled Boneless Chicken Breast • Breaded Boneless Chicken Breast • Roasted Bone-in Breaded Homestyle Chicken

YOUR CHOICE OF ONE (1) SAUCE WITH CHICKEN SELECTION:

*Classic Marinara, Creamy Bell Pepper & Mushroom, Zesty Lemon Piccata, Rich Marsala*

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

### PORK

Breaded Boneless Pork Chop with Apple Sauce • Fresh Kielbasa and Sauerkraut

Grilled Boneless Pork Chop with Apple Sauce • Penne with (Mild Italian Sausage and Marinara on the side)

Tender Baked Sliced Ham with Brown Sugar, Cherries and Pineapples

### FISH/VEGETARIAN

Baked Whitefish in Creole Sauce • Pasta Primavera • Breaded Eggplant Parmesan

## ACCOMPANIMENTS

(CHOICE OF TWO (2) INCLUDED)

Herbed Roasted Redskins • Fluffy Mashed Potatoes • Cheesy Mashed Potatoes • Buttered Noodles • Rice Pilaf

Traditional Sage Stuffing • Normandy Blend • Buttered Sweet Corn • Buttered Green Peas & Carrots

Penne with (Marinara on the side in a Marmite Chafer) • Penne with (Alfredo on the side in a Marmite Chafer)

Seasoned Green Beans • Seasoned Green Beans with Sautéed Mushrooms • Seasoned Green Beans with Carrots