

CLASSIC BUFFET^A

SERVICES INCLUDED:

5 HOURS

Banquet Manager Servers Bartenders Security Courtyard for Photos Set up & Cleanup China & Flatware
Room Rental 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 White Table Skirting
Glass Water Goblets with Pitchers of Water on Tables Plastic Bar Service
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 2

BEEF

Beef Tips with Flame Roasted Peppers and Onions
Pepper Steak Beef Tips with Mushrooms in Demi-Glace
Penne with Meatballs Marinara (on side) Penne with Meat Sauce Marinara (on side)

CHICKEN

Grilled Boneless Chicken Breast Breaded Boneless Chicken Breast

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 Grilled Boneless Pork Chop with Apple Sauce
Penne with Mild Italian Sausage in Marinara (on side)
Tender Baked Sliced Ham with Brown Sugar, Cherries and Pineapples

FISH/VEGETARIAN

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

ACCOMPANIMENTS

CHOICE OF 2

Herbed Roasted Redskins Fluffy Mashed Potatoes Cheesy Mashed Potatoes
Buttered Noodles Rice Pilaf Traditional Sage Stuffing
Penne with (Marinara in a Marmite Chafer) Penne with (Alfredo in a Marmite Chafer)
Normandy Blend Seasoned Green Beans with Sautéed Mushrooms Seasoned Green Beans with Carrots

BELOW 100 ADULTS:

\$42.65 per adult + current sales tax and 18% service charge

100-200 ADULTS:

\$39.45 per adult + current sales tax and 18% service charge

OVER 200 ADULTS:

\$37.15 per adult + current sales tax and 18% service charge