

# D'ELEGANCE BUFFET<sup>A</sup>

## SERVICES INCLUDED:

**6 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 Glass 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 Garden Salad with Ranch and Italian. **Your choice of individually served or buffet style**  
**Served Bread Service: Made from scratch Michaud's Dinner Rolls & Butter are served to the Tables**  
**Beverage Service: Table-Served** Columbian Coffee, Decaffeinated Coffee & Hot Tea  
Beverage Station is available for the duration of the Party  
**Dessert Service:** Fresh Baked Assorted Cookies and Gourmet Assorted Pastries after Dinner

## ENTRÉES

CHOICE OF 3

### BEEF

Tender Sliced Top Round in Demi-Glace with Horseradish 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 Lemon-Pepper Chicken Breast  
Cordon Bleu Chicken Parmesan

#### 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  
Boneless Parmesan Crusted Pork Chop with Apple Sauce Hand Cut Pork Tenderloin Marsala  
Penne with Mild Italian Sausage in Marinara (on side) 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 3

Herbed Roasted Redskins Fluffy Mashed Potatoes Cheesy Mashed Potatoes Au Gratin Potatoes Lyonnaise 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:

\$47.65 per adult + current sales tax and 18% service charge

### 100-200 ADULTS:

\$44.45 per adult + current sales tax and 18% service charge

### OVER 200 ADULTS:

\$42.15 per adult + current sales tax and 18% service charge