

D'ELEGANCE BUFFET

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 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: Individual Garden Salads with Ranch or Italian served from the Buffet
Michaud's Dinner Rolls & Butter served to the Tables
Beverage Station: Self-Serve 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 2

BEEF

Tender Sliced Top Round in Demi-Glace with Horseradish Beef Tips with Flame Roasted Peppers and Onions
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 Grilled Boneless Lemon Pepper Chicken Breast
Parmesan Crusted Breaded Boneless Chicken Breast

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

Classic Marinara Creamy Bell Pepper & Mushroom Zesty Lemon Piccata Rich Marsala Parmesan Dijon

PORK

Breaded Boneless Pork Chop with Apple Sauce Grilled Boneless Pork Chop with Apple Sauce
Parmesan Crusted Breaded Boneless Pork Chop with Apple Sauce
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 Seasoned Green Beans with Sautéed Mushrooms Seasoned Green Beans with Carrots

\$50 per adult + current sales tax and 18% service charge