

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 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 Buffet Garden Salad with Ranch or Italian served from the Buffet

Michaud's Dinner Rolls & Butter served from the Buffet

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 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