

LUNCHEON BUFFET 19/20B

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

2 Entrées \$22⁹⁵ 3 Entrées \$27⁹⁵

TAX AND GRATUITY ARE ALREADY INCLUDED!

AVAILABLE ONLY BETWEEN THE HOURS OF 12:00 P.M. TO 6:00 P.M

SERVICES ALL INCLUDED

4 HOURS (LATEST STARTING TIME IS 2:00 P.M.)

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 • White, Black, or Ivory Tablecloths • Colored Napkins • Skirting • Bar Service P

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

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

Bread Service: Michaud's Dinner Rolls & Butter are served to the Tables

Beverage Service: Self-Serve Columbian Coffee, Decaffeinated Coffee, Hot Tea and Iced Water with Lemon

Beverage Station is available for the duration of the Party

Dessert Service: Fresh Baked Assorted Cookies after Dinner

ENTRÉES

BEEF SELECTIONS

Beef Stew with Vegetables • Beef Tips with Mushrooms in Demi-Glace

Penne with Meatballs Marinara (on the side) • Penne with Meat Sauce Marinara (on the side)

POULTRY SELECTIONS

Breaded Boneless Chicken Breast • Breaded Boneless Homestyle Spiced Chicken Breast

Breaded Boneless Parmesan Crusted Chicken Breast • Roasted Bone-in Breaded Homestyle Chicken

Grilled Boneless Chicken Breast • Grilled Boneless Lemon Pepper Chicken Breast

YOUR CHOICE OF ONE (1) HOMEMADE SAUCE WITH EACH POULTRY SELECTION:

Classic Marinara, Sweet Russian Apricot, Creamy Bell Pepper & Mushroom, Gourmet Cheddar,

Zesty Lemon Piccata, Rich Marsala, Parmesan Dijon, or Robust Creole

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

PORK SELECTIONS

Fresh Kielbasa and Sauerkraut • Fresh Kielbasa with Flame Roasted Peppers and Onions

Mild Italian Sausage with Flame Roasted Peppers and Onions • Penne with Mild Italian Sausage in Marinara (on the side)

Tender Baked Sliced Ham with Brown Sugar, Cherries and Pineapples

FISH/VEGETARIAN SELECTIONS

Baked Whitefish in Creole Sauce • Pasta Primavera

Oven Roasted Panko Vegetables with Olive Oil and Sea Salt

ACCOMPANIMENTS

(CHOICE OF TWO (2) INCLUDED)

Herbed Roasted Redskins • Fluffy Mashed Potatoes • Cheesy Mashed Potatoes

Sliced Au Gratin Potatoes • Sliced Lyonnaise Potatoes • Buttered Noodles • Rice Pilaf

Traditional Sage Stuffing • Buttered Sweet Corn • Penne Marinara (Marinara on the side in a Marmite Chafer)

Penne Alfredo (Alfredo on the side in a Marmite Chafer) • Cheesy Penne (Gourmet Cheddar Sauce on the side in a Marmite Chafer)

Buttered Green Peas & Carrots • Normandy Blend • Seasoned Green Beans • Seasoned Green Beans with Sautéed Mushrooms

Seasoned Green Beans with Carrots • Green Bean Casserole • Cheesy Broccoli and Rice Casserole