

# VIP BUFFET<sub>B</sub>

## 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

HT Served Family Style Glass Water Goblets with Pitchers of Water on Tables Glass Bar Service (6) Pub Tables (12) Up lights

**Cake Service:** (if applicable) Your Cake is Cut, and Plated Guests help themselves at the Cake Table Remainder is wrapped

**Salad Service:** Individual Garden Salad 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

## APPETIZER

CHOICE OF ONE (1) INCLUDED

## PIZZAS AFTER DINNER

PORTIONED FOR FINAL COUNT

## ENTRÉES

CHOICE OF 3

*Featuring:* CHEF CARVED HERB-CRUSTED ROASTED PRIME RIB AU JUS WITH HORSERADISH (Prepared Medium)

### CHICKEN

Grilled Boneless Chicken Breast Breaded Boneless Chicken Breast Grilled Boneless Lemon Pepper Chicken Breast  
Parmesan Crusted Breaded Boneless Chicken Breast Breaded Chicken Cordon Bleu Breaded Boneless Chicken Parmesan

### YOUR CHOICE OF ONE (1) HOMEMADE 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 Breaded Boneless Parmesan Crusted Pork Chop with Apple Sauce  
Mild Italian Sausage with Flame Roasted Peppers and Onions

Grilled Boneless Pork Chop with Apple Sauce Hand Cut Pork Tenderloin Marsala

Tender Baked Sliced Ham with Brown Sugar, Cherries and Pineapples

### FISH/VEGETARIAN

Baked Whitefish in Creole Sauce Pasta Primavera Breaded Eggplant Parmesan Shrimp Alfredo

## 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

**\$62 per adult + current sales tax and 18% service charge**