

VIP BUFFET_B

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
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: 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

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