



Buffet Menu

\$25.00 per person (except where noted)
(20 Guests Minimum)

Includes choice of one salad, two sides, two entrees and house-made focaccia

Additional entrée \$4.00 per person, additional side \$2.00 per person,
Coffee station \$2.00 per person

Salads

Spinach
Caesar
Mixed Greens

Sides

Roasted garlic or plain mashed potatoes
Roasted fingerling potatoes with fresh herbs
Classic au gratin potatoes
Curried potatoes
Gorgonzola pommes Anna
Wild rice blend
Curried cauliflower
Truffled cauliflower
Green beans amandine
Fresh asparagus
Fresh broccoli and Parmesan
Sicilian vegetable blend
Bourbon glazed carrots
Seasonal vegetable risotto



Entrees

Penne Alfredo with chicken
Pasta Primavera
Penne Marinara with sausage
Penne Vodka with chicken
Penne Pesto with chicken
Vegetarian Lasagna
Wild mushroom risotto
Beef risotto
Herb roasted chicken breast with tomato basil sauce
Chicken Marsala
Chicken picatta
Ancho chili chicken with corn relish
Chicken curry and rice
Shrimp jambalaya
Roasted pork tenderloin with cherry and port wine reduction
Grilled top sirloin with mushroom demi-glace
Braised beef in red wine with roasted vegetables in a rich jus
Moroccan barbeque pork spare ribs
Roasted beef tenderloin with red wine demi-glace (add \$5.00)
Herb roasted leg of lamb with natural jus and tomato mint jam (add \$3.00)
Baked Atlantic salmon with lemon caper butter sauce
Butter crumb walleye with mustard and chive sauce
Grilled sword fish with herbed soufflé crust and red pepper sauce (add \$3.00)
Fresh halibut with sweet corn salsa (add \$5.00)
Vegetarian options available

Desserts

New York Cheesecake (\$2.00)
Chocolate Mousse Cake (\$2.00)
Mini Dessert Bars (\$2.00)
Carrot Cake (\$2.00)
Tiramisu (add \$3.00)