## Served /Buffet Dinner Menu - Entrée Choices

One Entrée $\$ 24.00$
Two Entrée $\$ 28.00$
Three Entrée \$30.00
20 guests minimum
18\% Gratuity added to all meals

- Herb Baked Chicken

Combination of breasts, thighs, legs, and wings, seasoned and baked .

- Chicken Parmesan

Breaded chicken breast, marinara sauce, and mozzarella cheese.

## - Country Fried Chicken

Breaded, flaky fried chicken breasts and thighs.

All served dinners include buns, butter and a served dressed tossed salad.

Dinner buffets include a relish tray, tossed salad, 1 assorted salad, buns and butter.

- Chicken Marsala

Baked chicken breasts with marsala sauce and mushrooms.

## - Chicken Alfredo

Grilled \& diced chicken breast served over linguini \& topped with broccoli \& alfredo sauce.

- Oven Roasted Turkey

Slow cooked turkey breast.

## Beef

## - Roast Beef

Seasoned inhouse and served in au jus/gravy.

## - Beef and Broccoli

Thinly sliced sirloin steak \& broccoli stir fry.

- Swedish Meatballs

Made inhouse \& served with rich cream sauce.

Poultry

## - Pork Roast

Seasoned and slow roasted.

- BBQ Pulled Pork

Sweet and tangy pulled pork with our home made BBQ sauce.
*Requires 48 hour notice.

- Baked Ham

Slow cooked moist ham slices.

- Prime Rib -Fresh cuts of house seasoned and cooked Prime Rib cooked med-rare to medium.

10 oz \$32.00 $14 \mathrm{oz} \$ 35.00$

* For served dinners only, prices subject to change


## Sides Please choose one for the group Vegetable

- Baked potato
- Loaded mashed potatoes:

Cheddar cheese, bacon and onions.

- House mashed potatoes with gravy
- Rosemary roasted potatoes
- White rice
- Rice pilaf
- Linguini


Melissa Sigmundstad
Catering/Events Manager | Certified Wedding Planner

