



Create-Your-Own Dinner Buffet

Includes two Sides, one Salad, and Ciabatta Bread and Butter.

Minimum 50 guests. China, linens, and service personnel priced separately.

Additional Entrée Choice (of Equal or Lesser Value) Add 2.00

Bronze Entrées 11.99

Roast Pork Loin w/ Herb & Garlic Brown Sauce
 Roast Turkey Breast w/ Pan Gravy
 Roast Beef Top Round w/ Mushroom Demi-Glace
 Seared Lemon-Herb Chicken Breasts
 Handmade Lasagna
 Beef Stroganoff

Silver Entrées 13.99

Smoked BBQ Brisket
 Pork Tenderloin w/ Creamy Leek Sauce
 BBQ Baby Back Ribs
 Braised Boneless Short Ribs of Beef
 Chicken Marsala (w/ Side of Fettucine)
 Chicken Piccata
 Chicken Leek Pot Pie

Gold Entrées 15.99

Roasted Alaskan Salmon w/ Whole-Grain Mustard Sauce
 Crab & Artichoke Stuffed Portobello Mushrooms
 Miso-Marinaded Salmon
 Lemon-Herb Tilapia

Sides

Roasted Garlic Mashed Potatoes
 Herb-Roasted Yukon Gold Potatoes
 Scalloped Potatoes
 Potatoes au Gratin
 Cranberry Pecan Rice Pilaf
 Wild Rice
 Mac & Cheese
 Parsnip Puree
 Spätzle w/ Butter and Shaved Asiago

Fresh Seasonal Vegetable Medley
 Fresh Petite Green Beans w/ Slivered Almonds
 Fresh Asparagus w/ Shaved Asiago
 Fresh Honey-Glazed Carrots w/ Pecans
 Fresh Broccoli w/ Olive Oil & Sea Salt

Salads

Field Greens Salad
 Pecan Chop Salad
 Mandarin Cashew Crunch Salad
 Cyprus Spinach Salad
 Caesar Salad
 7-Layer Salad
 Apple & Bacon Salad w/ Dubliner Cheese
 Spinach & Strawberry Salad w/ Toasted Almonds
 Salad & Bread Served Family-Style *add 1.00*

Chef-Carved Entrées

The following entrées will be chef-carved at the buffet.

Glazed Wisconsin Badger Pit Ham	12.99
Roasted Breast of Turkey w/ Cranberry & Mustard Relishes	13.99
USDA Choice Roasted New York Strip of Beef w/ Mushroom Demi-Glace	16.99
USDA Choice Prime Rib of Beef w/ Au Jus	17.99
USDA Choice Grilled Steer Tenderloin w/ Horseradish	21.99

Pricing is per person and does not include tax. Service personnel may be required and can be provided at a cost of \$18 per hour per server, plus 17% gratuity.

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