

GOLD MEDAL DINNER BUFFET

(Minimum Service of 50 Guests) • Dinner Service Time – 1 Hour and 30 Minutes

All buffets include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

SALADS

(Choice of Four)

Mixed Green Salad with Dressings
Caesar Salad
Sliced Seasonal Fresh Fruit Display
Domestic Cheese and Cracker Board

Marinated Cucumber and Tomato Salad
Homemade Potato Salad
Vegetable Crudit  Display with Dip
Chef-Made Pasta Salad

ENTREES

(Choice of Three)

Fresh Herb Rotisserie Chicken
Chicken Breast Marsala
Braised Beef with a Demi Glace*
Southern Fried Chicken
Kalua Pork
Baked Salmon with Lemon Dill Sauce*
Stuffed Chicken Breast Florentine
Seasonal White Fish Francaise

*Marinated London Broil with Mushroom Sauce
*Barbecue Beef Brisket
Chicken Cordon Bleu
Baked Lasagna (Bolognese or Vegetable)
*Beef and Broccoli
Barbecue Pork Spareribs
Roast Pork Tenderloin with Apple Ragout
Ox Tail Stew

VEGETABLES

(Choice of Two)

Green Beans Almondine
Glazed Carrots
Chef's Vegetable du Jour
Broccoli Normandy
Italian Vegetable Medley
Stir Fry Vegetables
French Peas with Mushrooms

POTATOES/RICE

(Choice of Two)

Roasted Red Skinned Potatoes
Pancit
Mashed Potatoes with Gravy
Garlic Mashed Potatoes
Pesto Mashed Potatoes
Potatoes Au Gratin
Calrose Steamed Rice
Rice Pilaf
Vegetable Fried Rice
Italian Risotto Rice

DESSERT TABLE

Assorted Cheesecakes
Assorted Baked Fruit Pies
Chef's Assorted Cakes

\$40.00 per person