



Specialty Dinner Buffets

Prices Effective 12/30/09

The Ponderosa

Mixed Green Salad with Assorted Dressings and Condiments
Tomato & Cucumber Salad – Cheese Tortellini Salad – Herbed Corn & Black Bean Salad
Marinated Flank Steak with Wild Mushrooms and Merlot Reduction
Herb Crusted Salmon with Sun Dried Tomato Sauce
Sautéed Chicken with California Toasted Almonds and Golden Raisins
Oven Roasted Garlic Red Bliss Potatoes
Asparagus au beurre
Pastry Table with Selection of Pies, Gateau's and Fresh Fruit Salad
Fresh Baked Rolls and Butter
Coffee, Decaffeinated Coffee, and Iced Tea
\$38.00 PER PERSON ++

Sam's Country

Sweet Spinach & Arugula Salad with House Vinaigrette
Grilled & Chilled Asparagus, Eggplant, Squash, Roma Tomatoes and Baby Vegetables
Pasta Salad
Three Tomato Salad with Mozzarella Cheese & Fresh Basil & Extra Virgin Olive Oil
Orange Roughy Francaise (Lightly Battered, Capers, in a Lemon Butter Sauce)
Chicken Marsala
Grilled Rib-Eye Steak (1 per person)
Steamed Broccoli with Cheese Sauce on the Side
Baked Potatoes with Sour Cream, Bacon Bits, and Shredded Cheddar Cheese
Peach Pie, Apple Pie
Build Your Own Strawberry Shortcake
Focassia, Assorted Rolls
Coffee, Decaffeinated Coffee and Iced Tea
\$41.00 PER PERSON ++

Minimum of 50 Guests. Add \$3.00 Per Person Surcharge for 40-49 Guests.

++ Indicates 18% Gratuity & Applicable State Sales Tax will be Added.

Prices Subject to Change