



Winter Dinner Buffet Special

Available for a LIMITED time Jan 1 thru April 11, 2010

Choice of 2 Entrees
Additional Entree \$2.00 per person

- Beef Stir Fry
- Flame Roasted Barron of Beef – (\$40.00 Carving Fee)
- Sliced Choice Top Round w/Gravy
- Swedish Meatballs w/Egg Noodles
- Veal or Chicken Parmesan
- Boneless Chicken Breast w/Lemon Cream Sauce
- Chicken Grand Traverse – Michigan Dried Cherry and Pecan Cream Sauce
- Chicken Supreme (Boneless Filet w/Parmesan Herbed Sauce & Sautéed Mushrooms)
- Sesame Chicken, Beef or Shrimp Stir-Fry
- Chicken Cordon Blue w/Dijon Tarragon Sauce
- Stuff Chicken Divan w/lemon tarragon sauce
- Stuff Chicken Pinwheel w/ spinach, red pepper, pine nuts, garlic, cream and blue cheese.
- Baked Orange Roughy w/Lemon Peppered Topping
- Baked Tilapia topped w/Garlic Dill Butter
- Boston Baked or Deep Fried Atlantic Cod
- Roasted Salmon w/ Sundried tomato cream topping
- Stuffed Flounder w/ Crab and a red pepper sauce (+.50 per person)
- Baked Breaded Pork Chops
- Roasted Pork Loin w/Pineapple Honey or Dijon Glaze or Gravy
- Smoked Ham w/Pineapple Honey Topping
- Smoked Pork Loin w/ Apple Bourbon Sauce
- Italian Sausage w/Sautéed Peppers & Onion
- Shrimp Stir Fry
- Smoked Polish Kielbasa & Sauerkraut

Parties Include

- 5 Hour Open Bar**
- Complimentary Chair Cover**
- Elegant Entrance Package**
- Tossed Salad w/Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Fresh Baked Rolls & Butter
- Dessert Served to Table (Chef's Choice)
- Chocolate Covered Strawberries
- Coffee, Hot Tea, Milk

Other

- Assorted Cheese & Cracker Tray-Serves 75p. (+\$75.00)
- Premium Bar regularly \$4.50 now \$2.50 per person

Choice of 1 Pasta
(Additional Pasta +\$1.00 per person)
Note: All Pastas are Meatless

- Mostaccioli w/Fresh Basil Red Sauce (Add Meatballs +.50 per person)
- Rotini w/Fresh Basil Red Sauce (Add Meatballs +.50 per person)
- Wild Portabella and Cheese Ravioli
- Linguini and fresh vegetable prima-vera
- Cheese Ravioli w/Red or White Sauce
- Three Cheese Lasagna
- Three Cheese Lasagna w/Spinach
- Vegetarian Three Cheese Lasagna
- Fettuccini Alfredo
- Tortellini w/Red or White Sauce
- Stuffed Cheese Shells w/Red or White Sauce
- Assorted Seafood Linguini Alfredo (+.75 per person)

Choice of 2 Vegetables
(Additional Vegetable +.50 per person)

- Green Beans Almondine
- Green and Yellow Beans w/ Carrots
- Key Largo Mix (Yellow and Orange Carrots, Red Peppers and Green Bean)
- Honey Glazed Baby Carrots
- Buttered Corn
- Peas & Sautéed Mushrooms
- Southern California Mix (Cauliflower, Broccoli & Carrots)
- Buttered Acorn Squash Puree
- Broccoli (Cheddar Sauce Served on Side)
- Asparagus w/Lemon Butter Sauce (\$.25 per person)

Choice of 1 Potato
(Additional Potato +.50 per person)

- Whipped Potatoes
- Buttered Baby Redskins (sour cream on side)
- Oven Roasted Rosemary Potatoes
- Chive Seasoned Baby Round w/Butter
- Augratin Baked w/Cheddar Cheese Sauce
- Roasted Sweet Potatoes (Cinnamon Sugar Glaze Optional)
- Smashed Potatoes (Roasted Garlic Optional)
- Smashed potatoes w/ Horseradish and butter
- Roasted Anna Potatoes
- Smashed Sweet Potatoes

PRICE

\$25.95

-----NEW BOOKINGS ONLY-----

Add 6% Tax & 16% Service Fee to total bill
Departure time – ½ hour after bar closes

rev 12/09

No credit cards or out of date checks accepted. Final head count due three days prior to event. Final menu selections due 10 days prior to event. Due to health department regulations and insurance recommendations, food is not allowed to leave the premises.

Weddings Showers Graduations Funerals Parties Banquets