

## **DINNER BUFFET \$34.00**

Includes: Two Entrée Choices, Choice of Salad, Two Starches, One Vegetable, Fresh Baked Bread Assortment, Coffee, Tea & Milk.

## **PREMIUM DINNER BUFFET \$36.00**

Includes: Three Entrée Choices, Choice of Salad, Two Starches, One Vegetable, Fresh Baked Bread Assortment, Coffee, Tea & Milk.

### **Entrées**

Sliced New York Sirloin of Beef W/ Wild Mushroom Demi-Glace (GF, DF)

Sliced Roast Pork Loin W/ Dried Michigan Cherries, Walnuts & Demi-Glace (GF, DF)

Oven Roasted Atlantic Salmon W/ Choice of Sauce (GF)

Italian Sausage w/ Sautéed Onions & Peppers (GF, DF)

Kielbasa w/ Sauerkraut (GF)

Prime Rib Carving Station (GF) (+\$1.50)

Beef Tenderloin Carving Station (GF, DF) (+\$2.50)

Sautéed Boneless Breast of Chicken W/ Choice of Sauce (GF)

### **Sauce Choices for Chicken & Salmon**

Portabella Mushroom Marsala Wine Cream (GF)

Lemon Caper Picatta (GF, DF)

Basil or Tarragon or Red Pepper Cream (GF)

Lobster Dill (GF)

Palomino (GF)

### **Vegetable Choices (GF, V)**

Green Beans W/ Rainbow Carrots

Green Beans Amandine or Steamed

California Blend

(Broccoli, Cauliflower, Rainbow Carrots)

Mixed Vegetables

(Broccoli, Cauliflower, Carrots, Zucchini & Squash, Red Peppers)

Steamed Asparagus

### **Starch Choices**

Roasted Garlic Smashed Potatoes (GF, Vgt.)

Oven Roasted Seasoned Red Skins (GF, V)

Cheesy Au Gratin Potatoes (GF, Vgt.)

Herb Roasted Petite Idaho's (GF, V)

Long Grain & Wild Rice Pilaf (Vgt.)

Baked Macaroni & Cheese W/ Bread Crumbs

Baked Mostaccioli W/ Marina Sauce & Mozzarella (Vgt.)

Cavatappi Pasta W/ Choice of Sauce:

(Alfredo, Palomino, Pesto Cream, Wild Mushroom Cream)

(GF)- Gluten Free  
(DF)- Dairy Free  
(Vgt.)- Vegetarian  
(V)- Vegan

We use only the finest quality fresh ingredients: All Beef is USDA CHOICE  
All prices are guaranteed for events held in 2022.  
All Prices Subject to Michigan Sales Tax and 20% Gratuity.