

DINNER BUFFET

ALL INCLUSIVE PRICE:

Your special event includes five and a half hours of Hall Rental
Set-up and Clean-up of Hall Facilities
White or Ivory Table Linens and Choice of Assorted Napkin Colors
Complimentary Family Style Service at the Head Table
China and Silverware, Available Audio-Visual Equipment
All service fees included

Two Entrée Buffet
Three Entrée Buffet
Four Entrée Buffet

CHOICE OF TWO, THREE OR FOUR ENTREES:

Herb Enhanced Grilled Chicken Breast
Breaded Parmesan Seasoned Boneless Chicken Breast
Carved Roast Round of Beef with Aujus and Horseradish Sauce
Swedish Meatballs with Mushroom Sauce
Stuffed Cabbage in our Special Red Sauce
Roasted Keilbasa with Sauerkraut
Hot Baked Ham with Pineapple Glaze
Baked White Fish with Parmesan Seasoning
Herb Crusted Pork Loin Rubbed with Dijon Mustard and Herbs
Italian Sausage with Rotini or Green Peppers and Onions
Meat or Vegetarian Lasagna with Marinara or Alfredo sauce
Mostaccioli with choice of Meat, Marinara or Alfredo sauce

CHOICE OF ONE VEGETABLE:

Glazed or Buttered Carrots
Whole Kernel Corn
Green Bean Almandine
Mixed Vegetables with Garlic Butter Seasoning
Broccoli and Cauliflower
Broccoli, Cauliflower and Carrots

CHOICE OF ONE STARCH:

Rice Pilaf
Homestyle Mashed Potatoes
Roasted Red Skin Potatoes w/ Seasoning
Smashed Red Skins w/ Garlic & Herbs
Buttered Parsley Potatoes
Au Gratin Potatoes
Scalloped Potatoes

BUFFET INCLUDES:

Choice of Caesar, Michigan or Tossed Salad
Choice of Rolls with Butter or Bread with Butter
Coffee, Tea and Water Service

Plated or Family Style Service available for an additional fee

* ALL BEEF IS COOKED MEDIUM WELL OR BETTER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEA-FOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

Complete Bar Packages starting at just \$9.95 per person
All prices subject to change and a 6% sales tax
\$650 Security Deposit w/alcohol and \$500 w/o alcohol

Call for more information
734-379-1453