

**Prices Shown are Buffet Style and Include Iced Tea, Iced Water, Coffee, Clear Plastic, Disposables Tableware, Setup, Removal, Service staff and Cleaning Tables**

# PREMIER BUFFET \$19

**2 entrée selections, 1 vegetable selection,  
1 salad selection, 1 starch selection  
& 3 dressing selections**  
Premier plan includes assorted bread w/butter

## ENTRÉE

\*Carved Prime Top Sirloin  
with Roasted Portobello  
Mushrooms Au Jus

Roasted Garlic and Herb  
Chicken with Splash of  
Cream Sauce

Blackened  
Steelhead Trout

Boursin Cheese  
Stuffed Chicken

Bow Tie Chicken with Crimini  
Mushrooms & House-Made  
Creamy Alfredo Sauce

Chicken Marsala with  
Crimini Mushrooms &  
Marsala Wine Demi-Glace

## VEGETABLE

Seasoned Green Beans

\*Premier Vegetable Medley

Rum Glazed Carrots

Green Bean Casserole

\*Cheesy Corn

Hickory Smoked Beans

## STARCH

\*Ultra Cheesy Potatoes

Cheddar Spiked - or - Garlic  
Mashed potatoes

Truffle Parmesan  
Mac & Cheese

Mac and Cheese

## SALAD

### FRESH HOUSE SALAD

Iceberg Lettuce, Spring Mix, Grape Tomatoes,  
Seasoned Croutons and Shaved Cheese Blend

### CAESAR SALAD

Romaine with Grated Parmesan, Seasoned Croutons &  
House-Made Caesar Dressing

## BOGO FREE APPETIZERS

### LEVEL 1

Pick 2 Stationary  
\$3/PP

Spinach Artichoke Dip  
w/Multicolored Chips

Summer Sausage with  
Assorted Cheese &  
Crackers

Fruit Tray

Vegetable Tray

### LEVEL 2

Pick 2 Passed  
\$4/PP

Caprese with  
Champagne Drizzle

Toasted Baguette Topped  
w/Cream cheese &  
Smoked Salmon

Spinach Artichoke  
Phyllo Cups

Bacon Wrapped Chicken  
w/ Sauces

Fruit Skewers with  
Assorted Cheese Cubes

# ULTIMATE BBQ \$17

**3 meat selections & 3 side selections**

BBQ Plan includes Fresh Sliders and BBQ Sauce Bar  
as well as complimentary Amazing Cornbread  
with Cinnamon Honey Butter

## APPLEWOOD SMOKED MEAT

\*Beef Brisket      Honey Ham

Pulled Pork      \*Turkey Tenderloin

Sliced Chunk Polish Sausage

**KC Style Ribs (Two Bones / PP - Add \$3 PP)**

# SALAD DRESSING

Caesar	House-Made	Balsamic Vinaigrette
Creamy Italian	Buttermilk Ranch	Raspberry Vinaigrette
Blue Cheese	Vidalia Onion	

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\$15

# ITALIAN FEAST

**2 entrée selections**  
**1 vegetable selection,**  
**1 salad selection**  
**& 3 dressing selections**

**Italian plan includes assorted bread w/butter**

ENTRÉE	VEGETABLE
Meat Lasagna	Seasoned Green Beans
Italian Sausage Casserole	*Premier Vegetable Medley
Chicken Fettuccine Alfredo	Rum Glazed Carrots
Mosti with Meat Sauce	Green Bean Casserole
Chicken Parmesan	*Cheesy Corn
Crab and Shrimp Ravioli	
SALAD	
<b>FRESH HOUSE SALAD</b>	
Iceberg Lettuce, Spring Mix, Grape Tomatoes, Seasoned Croutons and Shaved Cheese Blend	
<b>CAESAR SALAD</b>	
Romaine with Grated Parmesan, Seasoned Croutons & House-Made Caesar Dressing	

## SALAD DRESSING

	House-Made Buttermilk Ranch	
	Creamy Italian	Raspberry Vinaigrette
	Caesar	Blue Cheese

**Espinaca Dip with Multicolored Chips**

**FAJITA BAR:**  
Chicken, Beef and Fajita Vegetables

**TACO BAR:**  
Seasoned Ground Beef and Shredded Chicken

**Refried Beans and Rice**

**TOPPINGS:**  
Shredded Cheese  
Lettuce  
Sour Cream  
Mexi-Ranch Sauce  
Jalapenos

**Premier Fresh Made Salsa**

**Flour Tortillas and Hard Tacos**

# GRANDE MEXICAN BUFFET

\$16