## Dinner Buffet Menu

Double Entrée Buffet	Triple Entrée Buffet
Entrees Selections  Boneless Chicken Breast, Chicken Florentine, Chicken Cordon Bleu, Chicken Parmesan, Chicken Bruchetta, Roasted Beef Rib Eye (\$5.00 additional), Beef Tenderloin (\$3.00 additional), Thin sliced Top Round in Au Jus or Horseradish/Sour Cream Sauce, Salsbury Steak, Swiss Steak in Mushroom Gravy, Minute Dijon Steak, Strip Loin (Market Price), Beef Stroganoff, Lasagna, Meatloaf, Pork Loin, Baked Ham, Orange Roughy (Market Price), Seared Salmon, Sea Bass (Market Price), and Trout (Market Price).	Your choice of 1: Garden Salad, Caesar Salad, Spinach Salad with Warm Bacon Dressing(\$1.00 additional), Field Green Salad with Raspberry Vinaigrette or Ranch (\$1.00 additional), Romaine Salad with choice of dressing (\$1.00 additional), Fresh Fruit Salad (\$1.00 additional), Ambrosia Salad, Marinated Vegetable Salad, Waldorf Salad. Dressings: Ranch, Italian, French, Honey Mustard, Italian & Raspberry Vinaigrette.
Starch Selections  Your choice of 2: Oven Roasted Potatoes, Baked Potatoes, Garlic Mashed Potatoes, Mashed Red Skin Potatoes, French Roasted Potatoes, Augratin Potatoes, Dauphinoise Potatoes (add \$1.50), Wild Rice Pilaf, Bowtie Pasta in cream sauce, Egg Noodles, Cheesy Linguini.	Pessert Station
Vegetable Selections	Included in Your Buffet  Freshly baked rolls & butter, coffee, iced tea, and water pitchers.

Beans, Corn, California Blend Vegetables, Japanese Blend Vegetables, Roasted Vegetables, Sautéed Vegetable Medley, Asparagus (add

\$1.50).