

## *Wedding Reception 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, Salsberry 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).

#### *Salad Selections .....*

Your choice of 1: Garden Salad, Caesar Salad, Marinated Vegetable Salad, Waldorf Salad.  
Dressings: Ranch, Italian, French, Honey Mustard, Italian & Raspberry Vinaigrette.

#### *Salad Selections ..... \$1.00 additional*

Spinach Salad with Warm Bacon Dressing, Field Green Salad with Raspberry Vinaigrette or Ranch, Romaine Salad with choice of dressing, Fresh Fruit Salad, Ambrosia 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, Au gratin Potatoes, Dauphinoise Potatoes (add \$1.50), Wild Rice Pilaf, Bowtie Pasta in cream sauce, Egg Noodles, Cheesy Linguini.

#### *Included in Your Buffet.....*

Freshly baked rolls & butter, coffee, iced tea, and water pitchers.

#### *Vegetable Selections .....*

Your choice of 1: Green Beans, Ginger Glazed Baby Carrots, Broccoli, Cauliflower, Peas, Lima Beans, Corn, California Blend Vegetables, Japanese Blend Vegetables, Roasted Vegetables, Sautéed Vegetable Medley, Asparagus (add \$1.50).

*All food & beverage is subject to 20% service charge and 7% sales tax.*