

Five Star Buffet Event

Choice of one Salad accompanied with Dinner Rolls and Butter

Caesar Salad

Romaine Lettuce, Black Olives, Parmesan Cheese, Croutons and a Caesar Dressing

Marquise House Salad

Fresh Mixed Greens, Cucumbers, Tomatoes, Onions, Cheese, Croutons and House Dressing

Spinning Salad

Fresh Mixed Greens, Chopped Eggs, Parmesan Cheese, Croutons and a Creamy House Dressing

Strawberry Fields

Mixed Field Greens, Hearts of Romaine, Crumbled Feta, Candied Walnuts drizzled with a Raspberry Vinaigrette

Select one of the following Entrées

Hand Carved Choice Prime Rib of Beef served with Au Jus and Fresh Horseradish

Hand Carved Choice Beef Tenderloins roasted and seasoned with Spices
(Please add \$3.00 per person)

Herb Crusted Pork Tenderloin served with a Plum and Walnut Chutney

Baked Filet of Halibut served with a Lemon Garlic Butter

Panko Encrusted Tilapia pan seared with Garlic Aioli

Grilled Atlantic Salmon Filet served with a Citrus Honey Butter

Select one of the following Entrées

Hand Carved Apple Glazed Pork Loin Roast

Sun-Dried Tomato Stuffed Chicken served with a Tomato Alfredo Sauce

Boneless Breast of Chicken marinated in Italian Seasonings

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Select Three Hot Side Items from the Accompaniment Selections

\$20.00 per person

Four Star Buffet Event

Choice of one Salad accompanied with Dinner Rolls and Butter

Caesar Salad

Romaine Lettuce, Black Olives, Parmesan Cheese, Croutons and a Caesar Dressing

Marquise House Salad

Fresh Mixed Greens, Cucumbers, Tomatoes, Onions, Cheese, Croutons and House Dressing

Spinning Salad

Fresh Mixed Greens, Chopped Eggs, Parmesan Cheese, Croutons and a Creamy House Dressing

Select two of the following Entrées

Hand Carved Choice Top Round of Beef served with Au Jus and Fresh Horseradish

Hand Carved Home Baked Glazed Ham

Hand Carved Roasted Breast of Turkey served with a side of Gravy

Hand Carved Apple Glazed Pork Loin Roast

Choice Slow Roasted Top Round of Beef sliced and served in Rich Brown Gravy

Roasted Breast of Turkey sliced and served in Gravy

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Sun-Dried Tomato Stuffed Chicken served with a Tomato Alfredo Sauce

Boneless Breast of Chicken marinated in Italian Seasonings

Parmesan Chicken breaded and baked with Marinara and Provolone

Panko Encrusted Tilapia pan seared with Garlic Aioli

Select Three Hot Side Items from the Accompaniment Selections

\$15.00 per person

Accompaniment Selections

Italian Mostaccioli

Baked Pasta smothered in an Herbed Marinara Sauce and topped with a blend of Three Cheeses

Vegetable Rotini

Tri-Color Rotini Pasta with Mixed Vegetables including Yellow Squash, Zucchini, Red Peppers and Red Onion in a rich Alfredo Sauce and baked with Feta and Parmesan Cheeses

Rice Pilaf

Steamed Long Grain Wild and White Rice infused with a blend of Aromatic Spices

Mashed Potatoes

Whipped Potatoes with a blend of Garlic and Butter

Rosemary Quartered Potatoes

New Red and Yukon Gold Potatoes seasoned with a hint of Rosemary and other Herbs

Sour Cream Potatoes

Sliced White Potatoes baked in a Creamy Cheddar, Sour Cream and Onion Sauce

Country Style Seasoned Green Beans

Fresh Green Beans seasoned with diced Ham and Onions

Green Bean Casserole

Fresh Green Beans mixed with a Creamy Mushroom Sauce and French Fried Onions

Glazed Baby Carrots

Belgian Baby Carrots glazed with a Sweet Orange Butter

Steamed Vegetable Medley

A blend of fresh Cauliflower, Baby Carrots and Broccoli Florets tossed in a Seasoned Butter

Steamed Broccoli

Fresh Broccoli Florets steamed to perfection and tossed with a Seasoned Butter (with or without Cheddar Cheese topping)

Pan Seared Mixed Vegetables

Fresh Zucchini, Yellow Squash, Red Onion, Red Bell Pepper and Carrots seasoned with Butter, Garlic and Fresh Herbs