

Prices Shown are Buffet Style and Include Iced Tea, Iced Water, 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

Apple Jack Pork Loin
Bacon Wrapped
Stuffed Chicken

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

Beef Skewers

Tenderloin of Beef Carving
Station - Add \$3.50

Prime Rib Carving Station
Add \$2.00

VEGETABLE

Seasoned Green Beans

*Premier Vegetable Medley

Rum Glazed Carrots

Green Bean Casserole

*Cheesy Corn

Hickory Smoked Beans

STARCH

*Ultra Cheesy Potatoes

4-Cheese Mac & Cheese

Roasted Garlic Herb Baby
Wedge Potatoes

Cheddar Spiked - or - Garlic
Mashed potatoes

Truffle Parmesan
Mac & Cheese

SALAD

FRESH HOUSE SALAD

Iceberg Lettuce, Spring Mix, Grape Tomatoes,
Seasoned Croutons and Shaved Cheese Blend
With your choice of 3 dressings

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

Vegetable Tray

Bruschetta

Fruit Skewers

LEVEL 2

Pick 2 Passed
\$4/PP

Caprese with
Champagne Drizzle

Toasted Baguette Topped
w/Cream cheese &
Smoked Salmon

Bacon Wrapped Chicken
w/ Sauces

Cheesy Bacon Phyllo Cups

LEVEL 3 - Pick 2 Passed App's \$5/PP

Mini Crab Cake Bites
with Roasted Pepper
Remoulade Sauce

Bacon-Wrapped Shrimp

Crab Dip

Seafood Stuffed Mushrooms

Chicken Speidini with House
Made Alfredo Dipping Sauce

Petitie Beef Tenderloin Bites
with Dipping Sauce

ULTIMATE BBQ \$16

2 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)

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ITALIAN FEAST

\$16

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
Chicken Fettuccine Alfredo	*Premier Vegetable Medley
Mosti with Meat Sauce	Rum Glazed Carrots
Chicken Parmesan	Green Bean Casserole
Chicken Milanese with Cream Sauce	Italian Green Beans
Chicken Marsala	
Chicken Speidini Alfredo	
<i>Add \$2.00</i>	

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

Espinaca Dip with Multicolored Chips

INCLUDES BOTH
FAJITA BAR:
Chicken, Beef and Fajita Vegetables
AND
TACO BAR:
Seasoned Ground Beef and Shredded Chicken

Refried Beans and Rice
TOPPINGS:
Shredded Cheese
Lettuce
Sour Cream
Mexi-Ranch Sauce
Jalapenos
Guacamole

Premier Fresh Made Salsa
Flour Tortillas, Hard & Street Tacos

GRANDE MEXICAN BUFFET

\$17

FOR THE TACO BAR ONLY - \$13 **FOR THE FAJITA BAR ONLY - \$15**