

# SAVOR...

## Dinner Buffets

### Dinner Buffet

Choice of One Entrée \$22 or Choice of Two Entrées \$25 or Choice of Three Entrées \$28

Buffets include Tossed Salad with Assorted Dressings, Warm Rolls and Butter, and Two Accompaniments Selections

### Entrée Selections (Choice of One, Two or Three)

#### Chicken Asiago

Hand Breaded Chicken Breast with Asiago Cheese and Panko Bread Crumbs, topped with Marinara Sauce

#### Fiesta Grilled Chicken

Marinated Chicken Breast, Fire Grilled and Served with Pico de Gallo

#### Pesto Chicken

Herbs, Garlic, Shallots and Rice wrapped into a Boneless Chicken Breast and Accompanied with a Pesto Cream Sauce

#### Herb Roasted Chicken

Oven Roasted Herb Chicken Breast, Served with scratch pan gravy

#### Chicken Marsala

Pan seared chicken breast with prosciutto, shallots and mushrooms, served with Marsala wine and cream sauce

#### Adobo Salmon with Agave Nectar

Atlantic Salmon pressed with Adobo spices, then char-grilled and glazed with Agave Nectar

#### Prime Rib – additional \$5 per person

#### Roasted Turkey

Sliced Turkey breast with homemade gravy

#### Pan Seared Pork Chops

Center cut Pork Chops seasoned and seared with green apple and sweet onion chutney

#### Lasagna with Meat Sauce

Layers of ribbon noodles and four cheeses smothered in meat sauce and mozzarella cheese

#### Vegetable Lasagna

Layers of ribbon noodles with cheese and vegetables, baked in a cream sauce

#### Pork or Beef Pot Roast

Selection of Beer Braised Pork Roast or Beef Roast cooked until tender and served with gravy

#### Baked Manicotti

Our four-cheese blend put into pasta tubes and baked with old world marinara sauce

## Accompaniments

(Select Two of the Following)

#### Mashed Potatoes

#### Whipped Yukon Gold Potatoes

#### Rosemary Roasted Potatoes

#### Roasted Sweet Potatoes

#### Mashed Sweet Potatoes

#### Rice Pilaf

#### Roasted Butternut Squash with Brown Sugar

#### Steamed Broccoli

#### Fresh Green Beans with Herb Butter

#### Sautéed Vegetable Medley

#### Honey Glazed Carrots

#### Pasta with Marinara Sauce

+\$2 per person

#### Pasta with Alfredo Sauce

+\$2 per person

#### Gluten Free Past +\$2 per person

### Assorted Desserts

\$2 per person

### Beverage Station \$1.5 per person

(Lemonade, Juice, Soda)

### Bottled Water \$1 per person

18% admin fee and 6% sales tax will be applied to all food and beverage, gratuity is additional if you so choose

# SAVOR...

## Dinner Packages

\$17.00 Adults    \$10.00 Children (ages 3-10)

### Family Favorite

Fresh carrots and celery with herbed ranch dip, crispy chicken tenders, hot dog sliders, hamburger sliders with onions, cheese and dill pickle shreds, house-made potato chips, fresh baked cookies and brownies

### Taco Bar

Fresh chips and salsa, Adobo spiced pulled chicken and beef, Spanish rice, Refried Beans, Corn Flour Tortillas, Assorted Dessert Bars

### Blue Line

Southern coleslaw, ancho chili chicken wings with celery, bleu cheese and ranch sauces, hamburger sliders with onions, cheese slices and dill pickle shreds, pulled pork sliders with bourbon BBQ sauce, fresh baked cookies and brownies

### Picnic Delight

Full size hot dogs, hamburgers, house made potato chips, chef's pasta salad, fresh baked cookies and brownies

**Beverage Station** \$1.5 per person  
(Lemonade, Juice, Soda)

**Bottled Water** \$1 per person