



## TRADITIONAL DINNER BUFFET

*\*minimum of 100 guests required\**

### **"Original Salad"**

with Field Greens & Iceberg Lettuce, Tomatoes, Onions, Caramelized Almonds  
& Assorted Dressings

### **Baron of Beef Carving Station**

With garlic au jus and horseradish sour cream on the side

### **Chicken Breast**

with your choice of gourmet sauce

### **Your Choice of Potato:**

- Garlic Mashed Potatoes
- Baked Potato
- Au Gratin Garlic Mashed Potatoes
- Garlic-Roasted Baby Reds
- Yukon Gold Potatoes with fresh Apples
- Garlic Parmesan Potatoes with fresh Parsley
- Rosemary Roasted Red Potatoes
- Horseradish Mashed Potatoes
- Aged Parmesan Mashed Potatoes
- Potatoes Lyonnaise

(The following choices are an additional \$1.00 per person / per serving)

- Homemade Au Gratin Potatoes
- Penne Pasta with Alfredo

### **Your Choice of Vegetable:**

- Green Beans Almondine
- Sautéed Mixed Vegetables
- Fresh Steamed Asparagus
- Marsala Glazed Carrots
- Greek Green Beans
- Green Bean Casserole

### **French bread and butter**

Total Average Food Cost for a Traditional Dinner Buffet: \$23.49 per person

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