

Buffet Menu

(Prices range from \$35-\$55 per person)

Salads

Garden, Caesar, Spinach, Cole slaw, Pasta

Entrees

Chicken California

Boneless breast of chicken sautéed with almonds, artichokes, lemon and white wine

Chicken Normandy

Boneless breast of chicken sautéed with cider, applejack brandy, cream and apples

Eggplant Parmesan

Slices of fresh eggplant breaded with Italian seasonings, topped with our marinara sauce, and served with homemade pasta

London Broil

Charcoal broiled to your preference, served with a mushroom bordelaise sauce

Pork Marsala

Tender medallions of pork sautéed with fresh mushrooms and marsala wine in a brown sauce

Salmon

Fresh filet of salmon with a dill stuffing, baked with lemon juice and white wine

Baked Stuffed Sole Florentine

Fresh filet of sole stuffed with spinach, mushrooms, onion, garlic, lemon juice and white wine, topped with bread crumbs and parmesan cheese

Side Dishes

rice medley, scalloped potatoes, vegetables in season, roasted red potatoes

Stations

Prime Rib au Jus, Turkey, Ham or London Broil carved and served with condiments
Assorted pastas, condiments and sauces

9% tax and 18% gratuity added to all charges

These are just an example of menu items-Chef Hatch will work with any of your ideas and they will be priced accordingly.