

# Tour the World with our Dinner Buffets



*Buffets are priced for 20 guests or more.*

## Midwestern Buffet

Tour the land of the free w/these delights:  
Michigan Salad w/choice of Dressing, Green  
Beans Amandine, Au Gratin Potatoes &  
Rolls w/Specialty Butters

\$10.95 per guest for one Entrée  
\$12.95 per guest for two Entrées

### Entrée Choices

*Choose one of the following:*

- Roasted Turkey & Stuffing *add \$.50*
- Swiss Steak w/Vegetable or Mushroom  
Sauce *add \$.250*
- Honey Ham Steaks  
w/Stone Ground Honey Mustard Glaze
- Sliced Roast Beef w/Demi Glace *add \$.50*
- Lemon Rosemary Chicken Breast
- Pecan Crusted Chicken Breast
- Herbed Roasted Chicken Breast
- Corn Bread Stuffed Chicken Breast *add \$.50*
- Dried Fruit & Nut Stuffed Chicken Breast  
*add \$.50*

## Oki Islands Overture

- Sliced Pork Tenderloin w/Apricot Plum Sauce
  - Szechwan Sesame Noodle Salad
  - Curried Vegetable Rice Stir-Fry
  - Shrimp Tempura w/Spicy Chili Dip
  - Asian Pear & Watercress Salad  
w/Sesame Dressing
- \$15.95 per guest

## Caribbean Cruise

- Jamaican Jerk or Blackened Chicken Breast
  - Jambalaya w/Shrimp & Sausage
  - Red Beans & Rice
  - Cumin Corn Bread Bake w/Peppers
  - Jerk Deviled Eggs
  - Spicy Cabbage Slaw  
w/Cumin Lime Vinaigrette
- \$13.95 per guest

## A Night In Naples

A home cooked Italian feast which includes:  
Caesar Salad, Italian Vegetables Sauté w/Parmesan Cheese,  
& Garlic Bread Slices

\$10.95 per guest w/1 Entrée & 1 Side  
\$12.25 per guest w/2 Entrées & 1 Side  
\$13.50 per guest w/2 Entrées & 2 Sides

### Entrée Choices

- Three Cheese Penne w/Italian Sausage  
& Meat Sauce
- Vegetable Three Cheese Penne  
w/Marinara Sauce
- Lasagna Vegetarian or w/Italian Meat Sauce
- Farfalle w/Bolognese Sauce
- Chicken Caccitore w/Chicken, Scallions, Mushrooms,  
Onions & Garlic
- Chicken Scallopini w/Mushrooms, Onion & Garlic
- Italian Marinated Chicken Breasts
- Chicken Parmesan or Chicken Piccata *add \$.50*
- Shrimp & Scallop Scampi or Stir-Fry *add \$.500*
- Veal Parmesan or Veal Piccata *add \$.600*

### Side Pasta Choices

- Farfalle w/Marinara Sauce
- Tri-Colored Fettuccini Alfredo
- Linguini al Pesto w/Pine Nuts  
& Roasted Red Peppers
- Angel Hair w/Mushrooms in a  
Sun-dried Tomato Cream
- Penne Pasta w/Palamino Sauce
- Angel Hair w/Feta & Peppers in  
Sun-dried Tomato Pesto *add \$.50*

# Tour the World Dinner Buffets continued



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## Tropical Island Excursion

A sunny selection which includes:  
Mandarin Spinach Salad, Honey Lime Fruit Salad,  
Multigrain Vegetable Rice Pilaf & Rolls w/specialty butters.

\$11.50 per guest for one Entrée

\$13.25 per guest for two Entrées

### Entrée Choices

*Choose one of the following:*

- Honey Lemon Chicken Breast
- Teriyaki Chicken w/Pineapple Pepper Sauce
- Apple Teriyaki Chicken
- Lemon Rosemary Chicken Breast
- Chicken Panang w/Stir Fried Vegetables in Red Curry Coconut Milk Cream
- Vegetarian Panang Stir Fried Vegetables in Red Curry Coconut Milk Cream
- Pulled Pork w/choice of BBQ, Honey Dijon or Pineapple Pepper Sauce
- Ropa Veija Shredded Beef braised in Cuban Broth *add \$1.00*

## Southwestern Border Buffets

What could be more fun than a Mexican hat dance?

*Add Guacamole to any Southwestern Buffet for \$.75 per guest*

### Burrito or Enchilada Bar Buffet

Seasoned Ground Beef, Flour Tortillas,  
Shredded Cheese, Chopped Onions,  
Tomatoes, Lettuce, Olives, Sour Cream,  
Salsa & Tortilla Chips.

\$8.95 per guest

### Burrito Bar or Enchilada w/Seasoned Chicken

Same as the Burrito Bar  
w/added Chicken Breast pieces.

\$10.25 per guest

### Beef or Chicken Fajita Bar

Choice of Seasoned Ground Beef  
or Chicken w/Caramelized  
Onions & Peppers

*Ground Beef* \$10.95 per guest

*Chicken* \$11.95 per guest

### Beef & Chicken Fajita Bar

Same as the Fajita Bar w/the  
addition of Seasoned Chicken Breast.

*Ground Beef* \$11.95 per guest

*Roast Beef* \$12.95 per guest

### Beef or Chicken Enchiladas

*Preassembled*

*Ground Beef* \$9.95 per guest

*Chicken* \$10.95 per guest

### Shrimp & Beef Fajita Bar w/Seasoned Beef & Shrimp

\$15.95 per guest

### Side Choices

*Choose 2 of the following. For 3 choices add \$1.25 per guest.*

- Seasoned Refried Beans
- Cornbread Bake
- Santa Fe Hash Browns
- Corn & Black Bean Salad
- Southwestern Rice Pilaf
- Guacamole *Add to any buffet for \$.75 per guest*

# Dinner Buffets



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## Italian Flair Pasta Bar

The Family Favorite, Including:  
Grilled Chicken Breast Strips, Caesar Salad, Fresh Italian  
Vegetable Sauté, Italian Garlic Bread Slices.

\$12.75 per guest

\$13.50 w/one additional pasta

\$13.95 w/one additional sauce

### Pasta Choices

*Choose two of the following:*

- Angel Hair
- Farfalle
- Tri-Colored Fettuccini
- Cheese Stuffed Tortellini  
*add \$.25 per guest*
- Mozzarella Stuffed Ravioli  
*add \$.50 per guest*
- Penne Pasta
- Butternut Squash Ravioli  
*add \$2.00 per guest*

### Sauce Choices

*Choose two of the following:*

- Tomato Meat Sauce w/Italian Sausage
- Marina w/or w/o Mushrooms
- Alfredo
- Sun-Dried Tomato Cream
- Creamy Bolognese w/Fresh Parmesan
- Palamino Sauce *Spinach Alfredo*

## Festive Holiday Fare

Treat your family & friends w/this special menu

\$28.95 per guest w/no Shrimp<sup>▲</sup> \$23.95

- Vegetable Rice Pilaf w/Cranberries
- Baked Sweet Potatoes w/Ginger Glaze
- Broccoli & Pine Nut Au Gratin
- Waldorf Salad w/Cranberries & Walnuts
- Cracked Wheat Rolls w/Honey Butter
- Hot Apple Wassail
- Individual Shrimp Cocktail *Cups available for additional charge*

### Entrée Choices

*Choose two of the following:*

- Apple Stuffed Acorn Squash w/Cider Reduction
- Braised Beef Brisket w/Vegetable Bordelaise
- Beef Tenderloin Medallions w/Wild Mushrooms *add \$1.00 for 8 oz.*
- Stuffed Roast Pork Loin w/Dried Fruits & Apple Cider Reduction
- Pistachio Crusted Sea Bass w/Tomato Fennel Reduction
- Prime Rib au jus *add \$5.00 for 10 oz.*
- Roasted Turkey Stuffed w/Dried Fruits & Nuts