

Dinner Buffet Menu

\$18.99 per person

~ Dinner buffet includes your choice of two entrees and three side dishes ~

~ Dinner buffet also includes Sodas and Coffee ~

Entrees

Chicken

Chicken Marsala

Tender chicken breast sautéed in butter then topped with a creamy mushroom & Marsala wine sauce.

Chicken Parmesan

Tender breaded chicken breast simmered in marinara sauce & topped with mozzarella & parmesan cheeses.

Chicken Piccata

A tender sautéed chicken breast topped with zesty lemon wine sauce.

BBQ Half Chicken

Our hickory smoked half chicken, basted in our signature BBQ sauce.

Grilled Chicken Breast

Fresh grilled chicken breast basted in your choice of BBQ, Teriyaki, or Honey Mustard sauces.

Pork

BBQ St Louis Ribs

Our signature St. Louis style charbroiled ribs basted in our signature BBQ sauce.

Fish

Broiled Salmon

Fresh salmon filet oven broiled & served with a creamy dill sauce.

Beef

Braised Beef Tips

Hand cut beef tenderloin tips braised with caramelized onions & simmered for hours in our special blend of spices, Burgundy wine, & wild mushrooms making a rich brown gravy.

Beef Brisket

Beef brisket seasoned with our special blend of spices, then slowly smoked over hickory logs. Served with sides of BBQ & Spicy BBQ sauce.

Beef Tenderloin (An additional \$3.99 per person)

Tenderloin of beef roasted whole & sliced with Bordelaise mushroom sauce.

Prime Rib (An additional \$2.99 per person)

Our USDA Choice prime rib rubbed with traditional spices & slow roasted. Served with creamy horseradish & au jus.

Additional Entrée Selection: Add \$3.99 per person

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Side Dishes

Salads

(Salads include warm rolls & butter)

Garden Salad

Field greens topped with red onions, cucumbers, & tomatoes.

Cole Slaw

Shredded cabbage tossed in our homemade creamy dressing.

Caesar Salad

Fresh romaine lettuce tossed in our homemade Caesar dressing & topped with croutons.

Greek Salad

Fresh romaine lettuce topped with feta cheese, olives, tomatoes & our homemade Athenian dressing.

Asian Salad

Mixed greens topped with mandarin oranges, water chestnuts, roasted red peppers, crispy rice noodles & served with Ginger sesame dressing.

Starches

Roasted Red Skin Potatoes

Red skin potatoes tossed with fresh garlic, parsley, & parmesan cheese, then roasted to perfection.

Three Cheese Macaroni and Cheese

Pasta shells topped with sharp cheddar, white cheddar, & parmesan cheese.

Lizard Potato Casserole

Shredded potatoes baked with cheddar cheese & onions.

Penne Pasta with Homemade Marinara

(Meatballs available for an additional \$0.50pp)

Pasta Primavera

Fresh garden vegetables & penne pasta tossed in a light primavera sauce.

Cavatelli Bake

Cavatelli pasta shells tossed in our homemade marinara and blended with fresh shaved parmesan and Mozzarella cheeses.

Garlic Mashed Potatoes

Mashed red skin potatoes blended with garlic & special seasonings.

Steak Fries

Our thick steak fries fried to a golden brown.

Vegetables

Roasted Vegetables

Yellow squash, zucchini, red onion, red pepper, tossed with balsamic dressing then slowly roasted.

Greens Beans

Fresh green beans topped with roasted almonds then baked to perfection.

Baked Beans

Old fashioned baked beans kicked up with our special seasonings, bacon & onions.

Vegetable Medley

A blend of carrots, snow peas, broccoli & cauliflower.

Broccoli Rice Casserole

Fresh broccoli tossed with white rice, cheddar cheese, onions and a special blend of seasonings and baked to perfection.

Add an Additional Side Dish Selection: \$1.59 extra per person