All Occasions Buffet

Add 3 hours of open well bar for additional price

❏ Classic Buffet

$ 29.95 per person (2026)

Dinner rolls and butter
Crisp chef salad

Select two

- ❏ Sirloin roast beef w/ au jus
- ❏ Ham with Bourbon glaze
- ❏ Baked chicken
- ❏ Italian sausage with peppers & onion
- ❏ Polish sausage
- ❏ Beef barbeque
- ❏ Chicken French - $1 more
- ❏ Prime Rib - Market price

Select two:

- ❏ Mashed potatoes
- ❏ Au gratin potatoes
- ❏ Salt potatoes
- ❏ Pasta Primavera
- ❏ Rigatoni with meat sauce
- ❏ Rice pilaf
- ❏ Macaroni and cheese
- ❏ Macaroni Salad

Select one

- ❏ Green beans almondine
- ❏ Buttered corn
- ❏ Fresh mixed vegetable medley

Drinks Included: Coffee & tea

All prices are subject to a 20% administration fee and 8% sales tax.
All prices are subject to change.

All Occasions Buffet

Add 3 hours of open well bar for additional price

❏ Down Home Buffet

$ 33.95 per person (2026)

Rolls & Corn bread
Crisp chef's salad

Select Two

- ❏ Sliced Roast beef with au jus
- ❏ Ham with Bourbon glaze
- ❏ Meatloaf with gravy
- ❏ Herb roasted pork loin with gravy
- ❏ Bourbon pork tenderloin
- ❏ BBQ pulled pork
- ❏ Baked Chicken
- ❏ BBQ Chicken
- ❏ Chicken and Dumplings
- ❏ Chicken French
- ❏ Prime Rib - Market price

Select Two

- ❏ Salt potatoes with butter
- ❏ Pasta Primavera
- ❏ Mashed potatoes
- ❏ Au gratin potatoes
- ❏ Potato salad
- ❏ Baked beans with bacon
- ❏ Baked sweet potatoes
- ❏ Macaroni and three cheeses
- ❏ Macaroni salad
- ❏ Ragin' Cajun fettuccine
- ❏ Fettuccine alfredo
- ❏ Rigatoni with meat sauce
- ❏ Rice pilaf
- ❏ Sage sausage stuffing

Select Two

- ❏ Corn on the cob (seasonal)
- ❏ Collard greens
- ❏ Green beans almondine
- ❏ Roast vegetable platter with balsamic glaze
- ❏ Fresh mixed vegetable medley
- ❏ Corn salad with red peppers & avocados
- ❏ Brussel sprouts with bacon and onions
- ❏ Butternut squash, spinach and cranberries (seasonal)
- ❏ Cole Slaw
- ❏ Honey glazed carrots

Drinks Included: Coffee & tea

❏ Grand Buffet

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All Occasions Buffet

Add 3 hours of open well bar for additional price

$ 35.95 per person (2026)

Assorted dinner rolls with butter

Choice of one

Caesar salad, house salad, caprese salad, or antipasto salad

Select Three

- ❏ Sirloin roast beef in au jus
- ❏ Herb roasted pork loin with gravy
- ❏ Italian baked chicken
- ❏ Chicken French
- ❏ Chicken parmesan
- ❏ Chicken Marsala with mushrooms
- ❏ Sirloin tips in Marsala wine sauce
- ❏ Italian sausage with peppers & onion
- ❏ Ham with bourbon glaze
- ❏ Beef BBQ
- ❏ Spinach & cheese stuffed chicken
- ❏ Chicken cacciatore
- ❏ Mozzarella stuffed meatballs in red sauce
- ❏ Seafood stuffed flounder
- ❏ Prime rib - Market price

Drinks Included: Coffee & tea

Select Two

- ❏ Mashed potatoes
- ❏ Cheesy garlic mashed potatoes
- ❏ Au Gratin potatoes
- ❏ Macaroni and cheese
- ❏ Cheese raviolis in red sauce
- ❏ Rice Pilaf
- ❏ Sausage, beef and cheese lasagna
- ❏ Cheese manicotti in red sauce
- ❏ Broccoli, sausage with orecchiette pasta
- ❏ Tortellini carbonara or marinara sauce
- ❏ Ziti with meat sauce or marinara
- ❏ Fettuccini Alfredo
- ❏ Pasta Primavera
- ❏ Vegetable lasagna in Alfredo sauce
- ❏ Eggplant parmesan
- ❏ Ragin' Cajun fettuccine
- ❏ Pasta in pesto sauce
- ❏ Penne in vodka sauce
- ❏ Seafood lasagna extra $ 1.50
- ❏ Homemade gnocchi with gorgonzola sauce or red sauce extra $ 1.00

Select Two

- ❏ Green bean almondine
- ❏ Corn salad with red pepper & avocados
- ❏ Butternut squash w/spinach & cranberries (seasonal)
- ❏ Fresh mixed vegetable medley
- ❏ Brussels sprouts with onion and bacon
- ❏ Greens and beans
- ❏ Roast vegetable platter with balsamic glaze
- ❏ Butter Corn
- ❏ Honey Glaze Carrot

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