

DINNER BUFFETS

Silver Dinner Buffet

\$35.95 per person

Buffets require a minimum of 40 guests

Salads

Choice of Seasonal Greens with Accompaniments and Dressing OR Classic Caesar Salad
Sliced Fresh Seasonal Fruit

Vegetable (Choose One)

Chef's Choice of Seasonal Vegetables • Grilled Vegetables • Green Beans Almondine
Hoosier Style Green Beans

Starch (Choose One)

Savory Rice Pilaf • Wild Rice • Saffron Rice
Dauphinoise Potatoes • House Whipped Potatoes • Herb Roasted Potatoes

Entrees (Choose Two)

Grilled Vegetable or Three Meat Lasagna
Saga Blue Chicken Breast topped with Roasted Tomato, Mushrooms, and Bordelaise Sauce
Honey Thyme-Glazed Roasted Pork Loin with Champagne Kraut & Cider Sauce
Cedar Plank Salmon with Corn Ragout and Seasonal Relish
Chicken Marsala with Sautéed Mushrooms
Parmesan Crusted Tilapia with Citrus Beurre Blanc
Chicken Piccata with Angel Hair Pasta and Lemon Caper Sauce
Char-Grilled Sirloin Steak with Sautéed Mushrooms and Bordelaise Sauce

Pastry Chef's Selection of Desserts

Rolls and Butter

Coffee or Hot Tea

Carry-out boxes are not permitted on buffets

Gold Dinner Buffet

\$49.95 per person

Buffets require a minimum of 40 guests

Salads

Choice of Seasonal Greens with Accompaniments and Dressing OR Classic Caesar Salad
Sliced Fresh Seasonal Fruit

Vegetable (Choose One)

Chef's Choice of Fresh Vegetables • Grilled Vegetables • Green Beans Almondine
Hoosier Style Green Beans

Starch (Choose One)

Savory Rice Pilaf • Wild Rice • Saffron Rice
Dauphinoise Potatoes • House Whipped Potatoes • Herb Roasted Red Potatoes

Entrees (Choose Two)

Grilled Vegetable or Three Meat Lasagna
Honey Thyme-Glazed Roasted Pork Loin with Champagne Kraut & Cider Sauce
Horseradish Crusted Grouper with Tomato Beurre Blanc
Chicken Marsala with Sautéed Mushrooms
Sautéed Trout Almondine with Lemon Butter Sauce
Boursin & Spinach Stuffed Chicken Breast with Roasted Tomato Beurre Blanc
Saga Blue Chicken Breast topped with Roasted Tomato, Mushrooms, and Bordelaise Sauce
Chicken Piccata with Angel Hair Pasta and Lemon Caper Sauce
Cedar Plank Salmon with Corn Ragout and Seasonal Relish

Carving Entrees (\$99 Chef Fee applies)

Choice of Roasted Prime Rib of Beef with Horseradish Cream and Au Jus carved at the Buffet
OR Roasted Tenderloin of Beef with Bordelaise Sauce carved at the Buffet

Pastry Chef's Selection of Desserts

Rolls and Butter

Coffee or Hot Tea

Carry-out boxes are not permitted on buffets

FAMILY BUFFETS

Italian Buffet

\$22.95 per person

Buffets require a minimum of 40 guests

Included:

Classic Caesar Salad • Seasonal Fresh Fruit • Garlic Bread Sticks
Angel Hair Pasta • Penne Pasta • Marinara Sauce • Pesto Cream
Pastry Chef's Selection of Desserts
Coffee or Hot Tea

Upgrade your buffet with an entrée selection:

Zesty Meatballs	\$3.25 per person
Italian Sausage with Peppers & Onions	\$3.25 per person
Chicken Piccata with lemon caper sauce	\$3.50 per person
Chicken Parmesan	\$3.75 per person
Chicken Marsala	\$3.75 per person
Baked Cheese Ravioli	\$3.25 per person
Cheese Manicotti	\$3.25 per person
Three Cheese Tortellini	\$3.25 per person
Grilled Vegetable Lasagna	\$3.50 per person
Meat Lasagna	\$3.75 per person
Cheesy Garlic Bread	\$1.00 per person

Pasta Action Station (\$99.00 Chef Fee applies) \$6.50 per person

All action stations available as an add on only, not available for a la carte purchase

Carry-out boxes are not permitted on buffets

Home Style Fried Chicken Buffet

\$24.95 per person

Buffets require a minimum of 40 guests

Included:

Seasonal Greens with Assorted Dressings • Fresh Seasonal Fruit Salad
Coleslaw • Pasta Salad • Warm Dinner Rolls

Fried Chicken • House Whipped Potatoes & Gravy • Hoosier Style Green Beans

Pastry Chef's Selection of Homemade Pies, Cookies and Brownies

Coffee or Hot Tea

(May Substitute Fried Chicken) Entrée Substitution selections:

Herb Roasted Pork Loin	\$2.00 per person
Beef Tips	\$3.95 per person

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Fiesta Buffet

\$22.95 per person

Buffets require a minimum of 40 guests

Included:

Seasonal Greens with Assorted Dressings • Assorted Fresh Fruit Salad

Seasoned Ground Beef • Grilled Marinated Chicken Strips • Spanish Rice • Refried Beans

Shredded Lettuce • Diced Tomatoes • Shredded Cheddar Cheese • Sour Cream • Salsa

Flour Tortillas • Hard Taco Shells

Pastry Chef's Selection of Desserts

Coffee or Hot Tea

Upgrade your buffet with an entrée selection:

Cheese Enchiladas \$3.25 per person

Chicken Enchiladas \$3.25 per person

Cheese Quesadillas \$2.75 per person

Chicken Quesadillas \$3.25 per person

Beef Chimichangas \$3.50 per person

Pork Carnitas \$3.50 per person

House Made Chicken or Beef Tamales \$3.95 per person

Tortilla Chips with Queso Blanco \$2.95 per person

House Made Guacamole \$3.95 per person

***Fajitas Action Station (Steak and Chicken) – \$99.00 Chef Fee applies \$7.50 per person
(Add Shrimp - \$2.00 per person)***

All action stations available as an add on only, not available for a la carte purchase

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Dinner Cookout Buffet

\$29.95 per person

Buffets require a minimum of 40 guests

Included:

Seasonal Greens with your Choice of Dressings • Sliced Fresh Fruit • Potato Chips
Cole Slaw • Pasta Salad • Black Angus Hamburgers • Grilled Marinated Chicken Breast
Assorted Buns and Cheeses • Appropriate Condiments and Relishes
House-Made Cookies and Brownies
Coffee or Tea

Buffet Enhancements



Baked Beans	\$2.25 per person
Potato Wedges	\$2.25 per person
Corn on the Cob	\$2.25 per person
Baked Mac & Cheese	\$2.25 per person
Hot Baked Potato Salad	\$2.50 per person
Broccoli Cheese or Green Bean Casserole	\$2.50 per person
Black Angus All Beef Hot Dogs	\$3.00 per person
Bratwurst with Kraut	\$3.25 per person
Italian Sausages with Peppers & Onions	\$3.25 per person
Polish Sausages	\$3.25 per person
BBQ Baby Back Ribs	\$7.95 per person
8 oz. Sirloin Steak with Sautéed Mushrooms	Market Price
8 oz. Strip Steak with Sautéed Mushrooms	Market Price

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