

# Buffet Menu

Includes 3 side dishes, Rolls & Butter, Buffet Set up with Chafers, Servings Utensils, quality disposable Plates, Silverware and Napkins with our own professionally attired Attendants assisting with the Buffet.  
*(50 Person Minimum Monday thru Friday. 100 Person Minimum on Saturday and 75 Person Minimum Sunday)*

**One Entrée Buffet 19.95 | Two Entrée Buffet 22.95 | Three Entrée Buffet 25.95**

## Entrée Choices

Roast Beef Au Jus  
Seasoned Baked Chicken  
Honey Baked Ham  
Herb Roasted Pork Loin  
Hickory Smoked Pulled Pork  
Roast Turkey Breast  
Swedish Meatballs  
Dearborn™ Kielbasa & Sauerkraut  
Parmesan Encrusted Chicken Breast  
Stuffed Cabbage  
Italian Sausage w/Onions & Peppers  
Lasagna, Meat or Vegetarian  
Chicken Alfredo with Penne Pasta  
Penne Pasta with Meat Sauce  
Italian Breaded Chicken Breast  
Meatloaf  
Chicken Divan  
Pasta Primavera (Vegetarian)  
Chicken Marsala  
Chicken Piccata  
Chicken Breast in a Pesto Cream Sauce

# Side Dish Offerings

(Choice of 3 offerings with your buffet)

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Au Gratin or Scalloped Potatoes

Rice Pilaf

Mashed Potatoes w/ Gravy

Baked Potato with Sour Cream & Butter

Corn O'Brien

Honey Buttered Baby Carrots

Green Bean Casserole

Twice baked Potato, add \$2pp

Penne Marinara

Baked Macaroni and Cheese, add \$1.50 pp

Chef's Cut Vegetables

Green Beans Almandine

Garden Greens Salad

Caesar Salad

Italian Pasta Salad

Coleslaw

Greek Salad add 1.50 pp

Michigan Cherry Salad add 1.50pp

Cheese & Cracker Trays, Crudit  & Dip & Relish Assortment also available  
please inquire.

**Full Service & Staffed Plated Meals also available, please inquire if your event requires this service.**

*Prices subject to change. There is a 6% MI sales tax and 10% service fee added to all sales.*