

## BANQUET ROOM DINNER BUFFET

All dinner buffets require a minimum of 40 guests and include non alcohol beverages, one starch choice, one vegetable choice, and your choice of 3 entrees or 2 entrees plus a carved item for an additional charge.
Audie's Salad Bar
Fresh cut lettuce, homemade croutons, chow mien noodles, sunflower seeds, pickled beets, baby carrots, fresh mushrooms, grape tomatoes, bacon bits, black olives, banana peppers, shredded cheddar cheese, purple onions, cucumbers, parmesan cheese, baked beans, cucumber salad, cole slaw, homemade Ranch, Italian, and honey mustard dressings, French dressing

## Bread Basket

Heidi's homemade herbed pinwheel dinner rolls

## Starch Options

(select one option from this list)
Steamed Yukon Gold potatoes with herbs or cheddar cheese sauce
5 cheese AuGratin Yukon Gold potatoes with options of chives and/or bacon bits
Garlic Yukon smashed potatoes
Jaggi kids' favorite potatoes (topped with butter, parmesan, cheddar, Ranch \& herb seasoning)
Baked potato bar with chili, cheddar cheese, green onions, sour cream, bacon bits \& butter add $\$ 1.50$ per guest
Vegetable Options
(select one option from this list)
Green beans, yellow beans \& baby carrots in lemon-dill butter sauce
Italian zucchini \& summer squash
Honey glazed baby carrots
Green beans amaretto
Stir fry vegetable blend
Broccoli or cauliflower with cheese sauce
Spinach Rockefeller
Ratatoville
Roasted Butternut Squash (in season)
Honey peas and carrots

Fresh Great Lakes Whitefish
Broiled, Parmesan and Panko Encrusted, Harbor Style, Pecan Encrusted, Bruschetta, New Orleans, Cajun, Seafood Stuffed, Deep Fried, or with lemon \& caper hollandaise

Pasta Entrees
Homemade traditional Italian style Lasagna, Vegetable Lasagna,

Pasta Forestiere, or Rotini Primavera

## ENTREE CHOICES

Boneless Chicken Entrees with Armenian Rice Pilaf

Walnut Chicken Amaretto
Chicken Cordon Blue
Apple Pecan Chicken
Herb Boursin Chicken
Pesto Chicken
Chicken Piccata
Sweet \& Sour Chicken

Whole Cut Chicken Baked, BBQ or Fried

Other Meats
Baked Ham
Roast Pork Loin with Dressing
Plath's Smoked Pork Chops BBQ Ribs

Beef Entrees with buttered poppy seed noodles

Sirloin Pepper Steak
Beef Stroganoff Beef Tips with Mushroom Sauce

Dinner buffet featuring 3 entrees selected from the options listed above $\mathbf{\$ 2 2 . 5 0}$ per quest
CARVING STATIONS
Other Meats
Roast Turkey Breast
Smoked Dearborn Ham
Roast Pork Loin
Beef Tenderloin
USDA choice beef
Add \$4 per guest

Slow Roasted Prime Rib horseradish cream sauce \& au jus Add \$8 per guest

