

## **Buffet Presentations**

Minimum of 50 people

### **Classic Buffet**

Baby Spinach, Arugula, Blue Cheese Crumbles,  
And Dried Cranberries with Citrus Vinaigrette  
and Creamy Balsamic Dressings

Roasted Turkey Breast with a Cranberry Relish

Sliced Sirloin Steak with a Mushroom Sauce

Steamed Vegetables with an Herb Butter

Garlic Mashed Potatoes with Chives

Dessert Selection

Coffee and Herb Tea  
**\$24.50 per person**

## **Classic Buffet 2**

Caesar Salad with Parmesan Cheese,  
Garlic Croutons and a  
Traditional Caesar Dressing

Slow Roasted Prime Rib with Horseradish  
Cream Sauce and Au Jus

Grilled Chicken Provencal with Rosemary,  
Capers, Olives and Oven Roasted Tomatoes

Steamed Seasonal Vegetables with Herb Butter

Baked Potatoes with Sour Cream,  
Butter, Bacon and Chives

Dessert Selection

Coffee and Herb Tea  
**\$29.50 per person**

## **Northwestern**

Tossed Green Salad with Raspberry Vinaigrette  
Penne Pasta Salad with Roasted Vegetables

Roast Pork Loin with a Apple Brandy Chutney  
Baked Salmon with a Pear and Mango Salsa

Wild Rice Pilaf with Almonds  
Fresh Asparagus Spears with Herb Butter

Dessert Selection  
Coffee and Herb Tea  
**\$22.50 per person**