

Italian Dinner Buffet

34.99

Caesar salad with seasoned croutons and fresh grated cheese
freshly baked Parmesan garlic bread sticks
freshly baked rolls and butter

Composed Salads

cucumber and onion salad
fresh mozzarella, Roma tomato & fresh basil capresse salad

Entrees

vegetable lasagna alfredo
baked manicotti with marinara sauce
sauteed breast of chicken with Marsala wine sauce
Baked Ziti with meat sauce

Accompaniments

Italian green beans with pimento
summer vegetable ratatouille

Desserts

cannolis
chocolate cake
Amaretto mousse

freshly brewed coffee and decaffeinated coffee
selection of flavored and herbal teas, and iced tea

Dinner Buffets have a minimum of 50 people.
\$2.00 per person service charge applied for guarantees 25-49 people
\$3.00 per person service charge applied for guarantees less than 25 people
Prices do not include sales tax & 21% service charge

Reception Station Buffet

42.99

give your guests the flavors of the world

Welcome Station

choose a beautiful display of:
creative crudités (*garden fresh vegetables artfully displayed with fresh herb dips*)
or

Lancaster County meat and cheese display (*local smoked bologna and assorted domestic cheeses with 2 mustards*)

South of the Border

petite chicken tacos
corn tortilla chips
taco seasoned ground beef,
sour cream, salsa
cheddar cheese, tomatoes
onions, olives, and jalapenos

American Field Greens

tossed garden salad with
tomatoes, cucumbers &
black olives
2 dressings

The Asian Express

sweet and sour chicken with
steamed rice and soy sauce
wok fired Asian vegetables
crispy vegetable egg rolls

That's Italian

linguini & marinara sauce
meatballs
freshly baked garlic bread
grated Parmesan cheese

Chef Carved

Top Round of Beef or Country Ham

assorted fresh baked rolls
appropriate condiments

Something Sweet

Chef's selections of cakes, pies and mousse
freshly brewed coffee and decaffeinated coffee
selection of flavored and herbal teas, and iced tea

Carving Stations will be subject to a \$75.00 Carver Fee

Hawaiian Luau

37.99

grilled pineapple and assorted grilled vegetables display
tossed salad with 2 dressings

Salads

Seafood salad
fresh fruit salad with toasted coconut

Entrees

Kahlua Pork
baked talipia with coconut lobster sauce
grilled chicken breast with a mango salsa

Accompaniments

Polynesian rice
Hawaiian glazed carrots

freshly baked rolls with creamery butter

Desserts

coconut layer cake
pina colada mousse

chocolate layer cake
key lime pie

freshly brewed coffee and decaffeinated coffee
selection of herbal teas, iced tea

Carving Stations will be subject to a \$75.00 Carver Fee

Western Round-UP Buffet

36.99

tossed garden salad with a selection of dressings
fresh vegetable crudité tray with ranch dip

Composed Salads

country coleslaw
potato salad

macaroni salad

Entrees

Santa Fe chicken
pulled pork
barbecue beef brisket

Accompaniments

buttered corn
baked potatoes

ranch style baked beans

freshly baked rolls, cornbread muffins, and sweet cream butter

Desserts

peach pie
warm apple brown Betty

freshly brewed coffee and decaffeinated coffee
selection of flavored and herbal teas, iced tea



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Create Your Own Dinner Buffet 38.99

tossed garden salad with freshly baked breads and butter

Composed Salads *(select two)*

- creamy Pennsylvania Dutch style potato salad
- pasta primavera salad
- country coleslaw
- fiesta cheese tortellini salad
- Asian sesame chicken and noodle salad

Hand Carved Entrée *(select one)*

- roasted top round of beef with au jus and horseradish cream sauce
- honey baked country ham with assorted mustards
- oven roasted turkey with cranberry relish and giblet gravy
- roasted prime rib of beef — *add \$3.00*

Entrees *(select two)*

- sautéed breast of chicken with a light lemon caper sauce
- broiled tilapia with lobster cream sauce
- apple walnut stuffed chicken breast with a chardonnay sauce
- herb crusted sirloin of beef with a burgundy mushroom sauce
- chicken Veronique *(creamy white wine & poached grape sauce)*
- cracked pepper crusted pork loin with a Dijon cream sauce
- seared salmon fillet with creamy lobster sauce
- linguini with julienne of vegetables *(bell peppers, snow peas, carrots, red onion with garlic and olive oil)*

Accompaniments

- Chef's choice starch and vegetable
- Selection of desserts from our Chef's pastry shop
- freshly brewed coffee and decaffeinated coffee
- selection of flavored and herbal teas, and iced tea

PA Dutch Buffet 34.99

tossed garden salad with freshly baked breads and butter

Composed Salads

- country coleslaw
- chow chow
- PA Dutch potato salad

Entrees

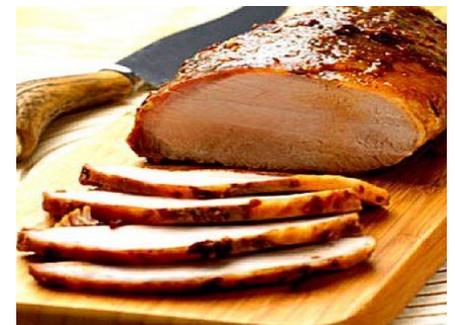
- roasted loin of pork and sauerkraut
- PA Dutch style chicken 'potpie'
- honey baked ham with raisins

Accompaniments

- mashed potatoes
- green beans

Desserts

- shoo fly pie
- chocolate cake
- Dutch apple pie
- whoopie pies
- freshly brewed coffee and decaffeinated coffee
- selection of flavored and herbal teas, and iced tea



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