







## Holiday Buffet MENU

## **APPETIZER ADD-ONS**

SHRIMP COCKTAIL	\$8
MEAT AND CHEESE DISPLAY	\$8
FRUIT AND CHEESE BOARD	\$6
BONELESS WINGS	\$5

## **DINNER BUFFET**

PRICES ARE LISTED PER GUEST. ALL DINNER PRESENTATIONS ARE SERVED WITH UNLIMITED NON-ALCOHOLIC BEVERAGES AND COFFEE, AND INCLUDE THE FOLLOWING:

- MIXED GREENS SALAD WITH TOMATOES, CUCUMBERS, CARROTS, CHEDDAR CHEESE, RANCH AND BALSAMIC DRESSINGS
- WHITE DINNER ROLLS WITH BUTTER BALLS
- WHIPPED GARLIC MASHED POTATOES
- ROASTED GREEN BEANS
- SELECT PROTEIN(S)
- VANILLA CHEESECAKE WITH CHOCOLATE, CARAMEL, AND STRAWBERRY DRIZZLE

FILET MEDALLION WITH DEMI-GLACE	\$48
ROASTED AIRLINE CHICKEN WITH CREAM SAUCE	\$35
GRILLED CHICKEN WITH ROSEMARY VELOUTE	\$35
ROASTED PORK TENDERLOIN WITH PAN SAUCE	\$35

DIETARY RESTRICTION & KID'S MEAL OPTIONS AVAILABLE ASK ABOUT DUEL PROTEIN PRICING

## **BAR & BEVERAGE**

HOSTED AND CASH BAR OPTIONS AVAILABLE. HOSTED BAR TABS WILL RECEIVE \$.50 OFF EACH BEVERAGE PURCHASE, WITH AN AUTOMATIC 20% GRATUITY ON ENTIRE TAB.

DOMESTIC 120Z BOTTLED BEER	\$	6
PREMIUM 120Z BOTTLED BEER	\$	7
PREMIUM 160Z CANNED BEER	\$	8
CANNED COCKTAIL	\$	7
SINGLE COCKTAIL	\$	7
DOUBLE COCKTAIL	-\$1	0
HOUSE WINE GLASS	\$	6
PREMIUM WINE GLASS	\$1	0
CORKAGE FEE (PER OPENED WINE BOTTLE	\$2	0

MANAGEMENT FEES, TAXES, AND GRATUITIES NOT INCLUDED