



Dinner Buffet Entrées

Chef Carved Entrees

Chef Carved Top Round of Beef with Horseradish Cream Sauce and Au Jus

Chef Carved Roasted Turkey with Orange-Cranberry Relish and Honey Mustard

Chef Carved Brown Sugar Glazed Ham with a fire-roasted Pineapple Chutney

Chef Carved Prime Rib (market price) Slow-Roasted medium to medium rare, served with Horseradish Cream Sauce, Au Jus and Spicy Brown Mustard

Chef Carved Tenderloin (market price) Seared Beef Tenderloin

Chef Carved Norwegian Salmon (market price) Fresh, oven-roasted Salmon Filets served with a rich Dill & Clam Cream Sauce

Chef Carved Leg of Lamb (market price) Roasted with Rosemary and Garlic

Chicken

Roasted Chicken, Bone-In

Lemon Pepper Chicken, Bone-In

Chicken & Dumplings

Chicken Strudel: Roasted chicken filling wrapped in a flaky puffed pastry, topped with Velouté Sauce

Cider House Chicken: Pan-seared chicken breast topped with roasted Fuji Apple Chutney

Chicken Marsala: Pan-seared Chicken Breast with sliced Mushrooms, Garlic & Onions, tossed in a rich Marsala Wine Sauce

Champagne Chicken: Pan-seared Breast in a rich Champagne Cream Sauce

Grecian Chicken: Pan-seared Breast tossed with sliced Mushrooms, Artichoke Hearts and Kalamata Olives, topped with a Garlic-Lemon Herb Sauce

Balsamic Glazed Caprese Chicken: (add \$2) Pan-Seared Chicken Breast with Balsamic Glaze, topped with sliced Tomatoes, fresh Mozzarella and Basil

Vegetarian

Vegetable Strudel: Roasted vegetable filling wrapped in a flaky puffed pastry, topped with a Béchamel Sauce

Vegetable Paella: Rice Pilaf baked with an array of fresh, Seasonal Vegetables

Beef

Swiss Steak: Braised with Mushrooms and Onions in a rich Brown Gravy

Meatloaf: Oven-roasted with a Classic Red Sauce

Burgundy Beef Tips with Rice Pilaf: (add \$2) Pan-seared, oven-roasted beef tips tossed in a rich Burgundy Sauce, served on a bed of Rice

Pot Roast: (add \$2) Slow-roasted with Carrots, Onions and Potatoes in a rich brown Gravy

London Broil with Pesto: Marinated Flank Steak topped with fresh Basil Pesto (market price)

Pork

Cherry Pecan Pork Loin: Sliced Pork Loin with a Cherry Pecan Sauce

Pulled Pork: Our Award-Winning House-Smoked Pulled Pork with a BBQ Sauce on the side

Pasta

5-Layer Lasagna: Beef, Vegetable OR White Chicken

3 Cheese Ravioli with Marinara: Classic Italian Raviolis tossed with a Marinara Sauce, topped with Parmesan and Romano Cheeses

Seafood

Seafood Newberg: (Add \$2) An array of Shrimp, Krab and Scallops stewed together in a rich Seafood Sauce, served with Rice Pilaf

Oven-Roasted Cod: (Add \$2) wild caught, Icelandic Cod Loins served with a Lemon Butter Sauce

Jumbo Shrimp Scampi: (add \$5)

Pan-seared, tossed in a classic Garlic-Lemon White Wine Sauce (based on 4 shrimp/person)



Dinner Buffet Accompaniments

Rice Pilaf

Vegetable Fried Rice

Mashed Potatoes & Gravy

Homestyle Cornbread Stuffing

California Blend (Broccoli, Cauliflower and Carrots)

Cranberry Walnut Stuffing

Salt Rubbed Baked Idaho Potatoes

Oven-Roasted Yukon Gold Potatoes

Green Beans Almondine

Summer Medley (Broccoli, Cauliflower, Carrots, Yellow Squash and Zucchini)

Dirty Rice (Rice stewed with Sausage, Cajun seasoning and Onions)

Super Sweet Corn

Honey Glazed Carrots

Mac 'n' Cheese with Cheddar

Beans and Greens (Black Beans, Collard Greens, Bacon, Onion, Seasonings, all slow-cooked together)

Spanish Rice

Florentine Potatoes (Sliced Potatoes tossed in a rich Spinach Cream Sauce)

Mashed Sweet Potatoes with Maple and Pecans

Cheesy Potato Bake

Garlic Parmesan Mashed Potatoes

Au Gratin Potatoes with Parmesan cream

Broccoli Cheddar Rice Bake

Asparagus w/ Hollandaise Sauce (add \$1 - Seasonal)

Bacon-Balsamic Brussel Sprouts (add \$1)

Specialty Salads

~Mediterranean Pasta Salad

~Homestyle Potato Salad

~Coleslaw

~Chick Pea Salad

~3 Bean Salad

~Broccoli Bowtie

~Macaroni Salad

Upgrade Specialty Salads for \$1 each

~Caprese Salad

~Peas & Peanuts

~Green Bean and Tomato with Balsamic

~Caprese Fusilli

~Chicken Caesar Rotini