## Hot Buffet Dinner

Price includes 5-hour room rental, tax and gratuity, complete service, assorted rolls, and unlimited coffee, tea, iced tea, lemonade, and soda bar
4\% convenience fee applied to all credit card payments

## Salad Selections \& Hot Vegetables:

Choose either a Tossed \& a Hot Vegetable or two salads for 40-74 guests/ three salads with 75+ guests

## Salads:

Antipasto
Coleslaw
Linguini Salad
Orzo Salad
Tossed Salad

Centres: choice of two
Chicken Romano with lemon cream sauce
Chicken Parmesan with marinara sauce
Pieces of Chicken barbecue, fried, or oven roasted Hand Breaded Chicken Tenders with choice of two sauces including barbeque, honey mustard, ranch, and ketchup
Roast Beef with beef gravy, mushroom gravy, or thinly sliced onions in Au Jus

Hot Vegetables:
Chateau Blend
broccoli, cauliflower, carrots, squash, and zucchini
Green Bean Almondine
green beans topped with sliced almonds
Baby Carrots
baby carrots lightly seasoned or glazed

Potato Crusted Filet of Cod with cocktail and tartar sauce
Scrod English Style with lemon cream sauce
Scrod Siciliana with Italian breadcrumbs and lemon butter Baked Ham with Pineapple Glaze
Meatballs Swedish or Italian
Sausage hot or sweet
Stuffed Cabbage

## Loaded Potatoes Au Gratin

Pasta penne or rotini with alfredo, marinara, meat, or tomato basil cream sauce

Desserts: available at an additional cost
Black Forest Cake
Strawberry Layer Cake
White Chocolate Raspberry Layer Cake

## Starches: choice of one

## Baked Macaroni \& Cheese

Parsley Red Potatoes
Mashed Potatoes garlic or regular
Potatoes Au Gratin

Cheesecake with Strawberry Topping<br>Vanilla Ice Cream<br>Custom Sheet Cake

