Executive Buffet

<u>Salads/Sides</u>

(Select Two)

- Soup of the Day
- Fruit Salad
- Caesar Salad

- Tossed Salad*
- Spinach Salad* +\$1pp

*Select Two Dressings: Ranch, Balsamic Vinaigrette, Italian, Honey Mustard, Oil & Vinegar or Hot Bacon.

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Entrée Selections

(Select Two)

- Sliced Roast Beef
- Beef Tips Burgundy
- o Roasted Pork w/wo sauerkraut
- O Herb Chicken w/Sauteed Mushrooms & Onions
- O Chicken w/White Wine Sauce
- Chicken Francaise
- o Chicken Marsala
- o Cranberry Orange Glazed Breast of Chicken
- o Lemon Garlic Grilled Chicken

- o Baked Fish Du Jour
- O Sausage, Peppers & Onions
- o Carved Ham w/Brown Sugar Glaze
- Roasted Turkey
- o Macaroni & Cheese
- o Cheese Tortellini w/Tomato Cream Sauce
- o Baked Ziti w/wo Meat Sauce
- O Three Cheese Baked Lasagna w/wo meat sauce

Accompaniments

(Select Three)

- o Red Skinned Mashed Potatoes
- Scalloped Potatoes
- Oven Roasted Potatoes
- O Parsley Potatoes
- o Bread Stuffing
- Candied Sweet Potatoes

- o Rice Pilaf
- Buttered Noodles
- o Green Beans
- o Green Beans Almondine
- o Glazed Baby Carrots
- O Buttered Corn
- Broccoli
- Barn House Blend +\$1pp
 - (Broccoli, Cauliflower, Carrots)
- O Garden Medley +\$1 pp (Squash, Zucchini, Carrots)

Carving Station

(Select One)

- Honey Smoked Ham
- Roasted Turkey
- O Roasted Pork Loin
- o Flank Steak +\$2 pp
- Roasted Prime Rib +\$4 pp

Dessert

(Select One)

- O Vanilla Ice Cream
- o Chef's Trio of Pudding/Mousse
- O See our Dessert Menu for Additional Selections

Buffet offered for a one-hour time frame and includes bakery bread, coffee, and hot tea.

Room Rental, 6% tax and 20% service charge not included in the price.