



Dinner Menu

Accompanied with Chef's Choice of Starch and Seasonal Vegetables, Rolls and Butter
Fresh Brewed Coffee – Tea – Decaf – Iced Tea and Dessert Selection from our Sweet Tooth Menu

Salad (Please Select One)

Eisenhower Garden Salad with Choice of Dressing
Tossed Salad with Dried Cranberries and Nuts

Entrees

- *Roast Prime Rib of Beef
12oz. Cut served au jus
- *Breast of Chicken Cordon Bleu
Stuffed with Swiss Cheese and Ham – Topped with a Poulette Sauce
- *Sliced Roast Baron of Beef - Served with gravy
- *Bourbon Street Pork Tenderloin
Smothered in Bourbon and Mushroom Sauce
- *Chicken Parmesan
Lightly Breaded and Topped with Marinara and Provolone Cheese
- *Roast Tom Turkey
Served with Herb Dressing and Giblet Gravy
- *Broiled New York Strip Steak
10oz. Choice Steak – Broiled and Topped with Onion Rings
- *Baked Sugar Cured Ham
Topped with Your Choice of Cider or Raisin Sauce
- *Stuffed Breast of Chicken
Gingerbread and Apple Stuffing and Topped with Maple Pecan Glaze
- *Broiled Twin Crab Cakes
Chef's Delicate Lump Crab Mixture – Broiled Golden
- *Broiled Salmon Steak
Topped with White Wine and Lemon Pepper Chive Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to Food Borne Illness.
All prices are subject to 6% tax and 20% gratuity.



*Shrimp Delray

Four Large Shrimp Stuffed with Crab and Seasoned with Lemon Butter

*Lobster Tail

8oz. South African Lobster Served with Drawn Butter

*Boneless Breast of Chicken

Seasoned Boneless Breast Topped with Supreme Sauce

Twin Portabella Parmesan

Two Portabella Mushrooms Baked with Tomato, Onion, Marinara Sauce, Parmesan Cheese and Topped with Melted Provolone

Vegetarian Lasagna

Layers of Pasta, Sauce, Cheese and Vegetables

Eggplant Parmesan

Breaded Eggplant Covered in Marinara Sauce and Melted Cheese

****Please Note:** Additional fee of \$1.00 per plate per person applies for choosing two entrée options and additional fee of \$2.00 per plate per person for three or more entrée options.

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Buffet Dinner Menu

(Minimum 50 people)

Ultimate Buffet

4 Hot Entrees
3 Salads
2 Vegetables
Dessert Table
Rolls and Butter
Coffee – Tea – Decaf – Iced Tea

***Hot Entrees**

Baked Sugar Cured Ham
Caramel Apple Pork Tenderloin
Barbequed Pork Ribs
Broiled Cod
Seafood Newburg
Baked Orange Roughy
Beef Stroganoff
Sliced Roast Sirloin of Beef
Roast Turkey with Dressing
Chicken Breast with Supreme Sauce
Breaded Chicken
Chicken Parmesan
Tri-Colored Tortellini with Alfredo Sauce
Vegetarian or Meat Lasagna
Pasta Primavera

Grand Buffet

3 Hot Entrees
3 Salads
2 Vegetables
Dessert Table
Rolls and Butter
Coffee – Tea – Decaf – Iced Tea

Vegetables

Peas and Mushrooms
Vegetable Medley
Glazed Carrots
Green Beans Almondine
Buttered Corn
Broccoli
Zucchini Casserole
Baked Potato
Parsley Buttered Potatoes
Snowflake Potatoes with Gravy
Wild Rice Blend with Pine Nuts
Rice Pilaf
PA Dutch Buttered Noodles

Salads

Baked Rigatoni
Corn Salad
Macaroni Salad
Potato Salad
Tossed Salad and Choice of Dressing
Tomato, Onion and Cucumber Salad
Fruit Salad
Cole Slaw
Pasta Salad
Broccoli Salad
Carrot Raisin Salad
Three Bean Salad
Antipasto Salad

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Theme Buffets
(Minimum of 50 people)

***The Italian**

Fresh Garden Salad with Choice of Dressing
Antipasto Salad
Chicken Parmesan or Cacciatore
Baked Ziti
Vegetarian or Meat Lasagna
Sausage with Onions and Green Peppers
Italian Vegetables
Garlic Bread and Butter
Tiramisu
Coffee – Tea – Decaf – Iced Tea

***Western BBQ**

Barbequed or Fried Chicken
Barbequed Country Pork Ribs
Barbequed Beef
Hearty Baked Beans
Corn on the Cob
Cole Slaw
Potato Salad
Relish Tray
Biscuits and Corn Bread
Honey and Butter
Chocolate Cake – Cherry & Apple Pies
Coffee – Tea – Decaf – Iced Tea

***Eisenhower Deluxe**

Fresh Garden Salad
Oven Roasted Chicken
Carved Top Round of Beef
Roasted Red Potatoes
Green Beans Almondine
California Blend Vegetables
Rolls and Butter
Cheesecake with Strawberry and Blueberry Toppings
Coffee – Tea – Decaf – Iced Tea

***South of the Border**

Mexican Chicken Tortilla Soup
Fresh Garden Salad with Dressing
Crisp Taco Shells
Flour Tortilla Wraps
Seasoned Taco Meat
Refried Beans
Spicy Chicken Fajita Strips
Tortilla Chips
Shredded Cheddar Cheese
Nacho Cheese Sauce
Shredded Lettuce
Diced Tomatoes
Diced Onions
Black Olives
Jalapeno Peppers
Sour Cream and Picante Sauce
Chef's Choice Dessert Table
Coffee – Tea – Decaf – Iced Tea

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