

DINNER MENU - BUFFET

All Dinner Buffets include a choice of two sides, garden salad, fresh baked rolls, and creamery butter.
Minimum of 30 guests

Italian Buffet - \$24.95 EF, NF

Homemade beef or veggie lasagna from an old family recipe and Mild Italian Sausage with peppers. (Spicy option available) Served with your choice of one vegetable and garlic bread.

Pinnacle Buffet - \$32.95

Choice of two entrees, starch and vegetable.

Carved Turkey - \$35.95

Choice of two entrees, plus Chef carved turkey, choice of starch and vegetable.

Prime Rib Carved Buffet – 42.95**

Choice of two entrees, Chef carved Prime Rib, choice of starch and vegetable.

Entrée Choices

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| <i>Tuscan Chicken</i> | <i>Grilled Chicken Margherita</i> | <i>Lobster/Shrimp Lasagna</i> |
| <i>Lemon Chicken Picata</i> | <i>Baby Back Ribs</i> | <i>Chicken Alfredo Lasagna</i> |
| <i>Brisket Smoked and Cooked</i> | <i>Classic Pot Roast</i> | |
| <i>Steak Tips</i> | <i>Honey Dill Salmon</i> | |

Starch Choices

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| <i>Fingerling Potatoes</i> | <i>Rice Pilaf</i> |
| <i>Parmesan Crusted Roasted Potatoes</i> | <i>Cilantro Rice</i> |
| <i>Sour Cream & Chive Mashed Potatoes</i> | <i>Spanish Rice</i> |
| <i>Virginia Cheddar & Sage Mashed Potatoes</i> | |

^add \$.50 to the menu price for these selections.

Vegetable Choices

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|-------------------------------------|-----------------------------|
| <i>Garlic Green Beans</i> | <i>Honey Glazed Carrots</i> |
| <i>Green Bean and Carrot Medley</i> | <i>Seasoned Broccolini</i> |
| <i>Fiesta Corn</i> | |

Prices are subject to 20% service charge and 6% Michigan sales tax.

Choosing additional sides will add \$2.00 to menu price.

Please add \$1.25/person if ordering split entrees. Not applicable to combo plates.

V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

****All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

STATION BUFFET MENU

Stations are portioned to add to an existing plated or buffet menu
and can be combined to customize your own party.

Salad Station - \$7.95 GF, EF, NF

Mixed green salad with two dressings, chef made pasta salad, fresh vegetable trays with dip and assorted rolls with butter

Pasta Bar - \$12.95 NF

Two pastas with homemade marinara and alfredo sauces accompanied by sautéed fresh vegetables, or chicken breast strips, parmesan cheese and garlic bread.

Soup Bar - \$10.95 *25 pp or more

Your choice of two seasonal soups, with complimenting garnishes.

New England Clam Chowder

White Bean Chicken Chili

Fire Roasted Tomato Basil

Split Pea with Ham

Virginia Ham and Bean

Fajita Bar - \$17.95

Your choice of flour or corn tortillas, grilled chicken and grilled beef, sauteed peppers and onions, refried beans, Spanish rice, diced tomatoes, sour cream, shredded cheese, nacho chips and queso dip. (Substitute ground beef for steak, pricing available on request.)

Carving Station - \$20.95 DF, EF, NF

*Chef carved choice of sirloin, smokehouse ham, oven roasted turkey breast, or prime rib**(upcharge) served with rolls and condiments.*

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