

Dinner Buffets Page 1 of 3



Buffet prices are based on a 25 person minimum (unless otherwise noted); events with fewer than twenty-five (25) guests may be subject to a surcharge.

Dinner Buffets includes freshly brewed coffee, iced tea and water service

Pit Master BBQ Buffet **\$29 Per Person**

The Pit Master is priced based on the number of Meat selections you prefer and includes One (1) Meat Selection, Baked Beans, Potato Salad, Cole Slaw & Texas Toast and a Salad Bar; with Lettuce, Field greens, Grated Parmesan Cheese, Croutons, Classic Italian & Creamy Ranch Dressings

Pit Master Meat Choices

BBQ Beef Brisket, BBQ Beef Spare Ribs, BBQ 1/2 Chickens, Char grilled Boneless Chicken Breast, Smoked Sausage Links & Slow Smoked Pulled Pork

Choose One (1) Meat Selection	<i>*included</i>
Choose Two (2) Meat Selections	\$33 pp
Choose Three (3) Meat Selections	\$36 pp

Pastabilities Buffet **\$29 Per Person**

*Pastabilities base pricing includes all *Pastabilities Selections noted with *Included pricing, Warm Garlic Bread, a Salad Bar; with Lettuce, Field greens, Grated Parmesan Cheese, Herb Baked Croutons, Classic Italian & Creamy Ranch Dressings.*

***Pastabilities Pasta Selections**

<i>Bow Tie & Penne</i>	<i>*included</i>
Add Vegetable Lasagna or Baked Lasagna	\$3 pp
Cheese Stuffed Tortellini	\$3 pp

***Pastabilities Sauce Selections**

<i>Alfredo, Pesto & Classic Marinara</i>	<i>*included</i>
Add Lobster Claw Beurre Blanc	\$4 pp

***Pastabilities Meat and Sautéed Selections**

<i>Meat Balls, Strips of Herbed Chicken</i>	<i>*included</i>
Add Grilled Vegetables	\$3 pp
Sautéed Shrimp	\$3 pp

Menus and Pricing Subject To Availability and Change

Food Beverage does NOT include 12.38% Sales Tax (or prevailing tax) or 19.88% Service Charge



The Eureka Buffet

\$29 Per Person

The Eureka Buffet is base priced to include one (1) Salad, one (1) Entrée and one (1) Side Item from the Course Selections below. Additional Selections are priced below based on the number of selections preferred for all courses

One Selection

**included*

Choose (1) Salad, one (1) Entrée and one (1) Side item

Two Selections

\$34 pp

Choose Two (2) Salads, two (2) Entrées and two (2) Side items

Three Selections

\$38 pp

Choose Three (3) Salads, 3 Entrees & 3 Side Items

Salad Selections

Garden Salad Field Greens

Tomato, Cucumber, Radish, Carrots with Balsamic Vinaigrette and

Caesar Salad

Hearts of Romaine, Rosemary Croutons, Grated Parmesan Cheese and Classic Creamy Caesar Dressing

Grilled Vegetable Pasta Salad

Asparagus, Green Onions, Mushrooms, Red Bell Peppers tossed in a Balsamic Vinaigrette with Orzo Pasta

Three Cheese Tortellini Salad Tortellini Pasta

Strips of Salami, Sun Dried Tomatoes, Kalamata Olives and Shredded Asiago Cheese with Garlic Vinaigrette

Entrée Selections

Beef Tips Bordelaise

Classically Prepared Cuts of Beef Tenderloin, Braised & Served with a Red Wine Butter Sauce

Grilled Atlantic Salmon

Grilled Atlantic Salmon Filets Lightly Seasoned with Kosher Salt and Black Pepper, finished with a Chive Garlic Compound Butter

Boneless Pork Chop

Tender Slices of Oven Roasted, Boneless Pork Loin. Served Apple Cider Demi and Caramelized Onions



Entrée Selections Continued

Herb Roasted Chicken

Herb Encrusted Chickens Quarters, Oven Roasted to Juicy Perfection with our House Blend of Savory Herb and Spices

Vegetable Lasagna

Wild Mushroom Stuffed Ravioli This Pasta is served al Fresco, tossed in Olive Oil, Diced Tomatoes, Black Olives and topped with Parmesan Cheese

Side Item Selections

Oven Roasted Sweet Potatoes

Steamed Broccoli

Wild Rice

Garlic Mashed Potatoes

Green Beans Medley

Oven Roasted New Potatoes

Vegetable Risotto

Four Cheese Mac & Cheese

Au Gratin Potatoes

Sautéed Squash Medley