

Holiday Dinner Buffet

PLEASE CHOOSE FROM THE FOLLOWING ENTRÉE ITEMS
TO "CUSTOM DESIGN" YOUR OWN BUFFET

ENTRÉE SELECTIONS

~Sliced Roast New York Sirloin with Cracked Pepper Mushroom Gravy~
~Roast Canadian Pork Loin with Green Peppercorn Sauce & Caramelized Onion~

~Pork Tchoupitoulas~

Cajun Roast Pork Loin with Bell Peppers, Fingerling Potatoes, Smoked Ham and Sauce Hollandaise

~"Whole Bird" Roast Turkey with Stuffing & Chef's Natural Gravy~

~Baked Alaskan Cod~

Choice of Lemon Butter or Pecan Butter

~Grilled Salmon~

Choice of Maple Walnut Butter; Lime Cilantro Butter; Lemon Dill Sauce or Blackened

~Chicken Parmesan~

Italian Herb Crusted with Italian Cheeses and House Marinara

~Chicken Marsala~

Wild Mushrooms and Sweet Marsala Wine

~Chicken Saltimbocca ~

Smoked Gouda, Sage and Prosciutto (add \$1 per person)

~Sar Vecchio Chicken~

Wild Mushrooms, Spinach, Roasted Peppers & White Truffle SarVecchio Gold Cream (add \$1 per person)

Each Buffet comes with your choice of two starches, two salads and one vegetable along with fresh bakery rolls and Wisconsin Butter and Relishes with Dip.

SALAD SELECTIONS

Tossed Garden Salad with Assorted Dressings

Tossed Caesar Salad with Garlic Croutons

Fresh Fruit Salad with Berries

Rotini Pomodoro Salad with Fresh Basil

Sun Dried Tomato Pasta Salad with Feta & Fresh Basil

Asian Slaw with Crunchy Noodles & Sesame Soy Vinaigrette

Broccoli Salad with Red Onion and Smoked Bacon

STARCH SELECTIONS

Oven Roasted Redskin Potatoes (*Parmesan; Garlic or Rosemary Pesto*)

Baked Idaho Potatoes Rubbed with Sea Salt and Olive Oil

Four Cheese Au Gratin

Wild Rice Blend with Wisconsin Cranberries

Sweet Potatoes-*your choice of seasoned accents*

(*Bourbon Glazed, Chipotle Roasted, Rosemary or Garlic Roasted*)

Mashed Parsnips with Wisconsin Butter

Mashed Yukon Gold Potatoes-*your choice of flavor infusions*

(*Roasted Garlic, Green Onion Pesto, Cheddar and Chive*)

VEGETABLE SELECTIONS

Green Beans - *your choice of preparation:*

Steamed with Butter; with Feta & Caramelized Onions; or Almondine

Baby Carrots with Brown Butter, Dill and Bread Crumbs

Fresh Blends of Vegetables - *your choice of preparation:*

Roasted Blend with Basil and Olive Oil;

~Steamed Fresh Blend with Wisconsin Butter; or Italian Blend

Fresh Asparagus - *Seasonal Item (add .50 per person)*

Choice of Steamed or with Hollandaise.

Snap Pea Saute with Wisconsin Cranberries & Shiitake Mushrooms



TWO ENTRÉE BUFFET \$18
THREE ENTRÉE BUFFET \$20