

Holiday Luncheon 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 & Carmelized Onion~

~Flank Steak Guadajajara~

Grilled Flank Steak with Tomato, Onion and Pepper Adobo. Served with Warm Flour Tortillas & Sour Cream

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

~Baked Alaskan Cod~

Choice of Lemon Butter or Pecan Butter

~Homemade Meatloaf~

Spectacular Comfort Food with Saz's Vidalia Onion Sauce

~Chicken Parmesan~

Italian Herb Crusted with Italian Cheeses and House Marinara

~Chicken Marsala~

Wild Mushrooms and Sweet Marsala Wine

Mama Sazama's Baked Lasagna

Your Choice Between Traditional with Italian Sausage;

Veggie & Cheese with White Sauce or Veggie with Red Sauce

Penne Pasta Alfredo with Wild Mushrooms

Add Grilled Chicken Breast for \$1 per person. Add Grilled Shrimp for \$2 per person

Merlot Braised Tenderloin Tips over White Rice or Egg Pasta

Each Buffet comes with your choice of one starch, two salads, one vegetable and fresh bakery rolls .

SALAD SELECTIONS

Tossed Garden Salad with Assorted Dressings

Tossed Caesar Salad with Garlic Croutons

Fresh Fruit Salad with Berries

Baked Potato Salad with Chives, Bacon and Wisconsin Cheddar

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*)

Four Cheese Au Gratin

Wild Rice Blend with Wisconsin Cranberries

Lyonnais Potatoes with Caramelized Onions

Sweet Potatoes-*your choice of seasoned accents*

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

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

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.

Broccoli or Cauliflower AuGratin

TWO ENTRÉE BUFFET \$14.95

THREE ENTRÉE BUFFET \$16.95

Pricing subject to 19% service charge and sales tax. All Standard Menu Policies Apply as With our Standard Menus

