

Dinner Buffet Choices

Chef Carved Prime Rib with Au Jus
With choice of potato & vegetable, salad and roll.

Roast Pork Loin
With choice of potato, vegetable, salad and roll.

Beef Burgundy with Rice Pilaf
With choice of vegetable, salad and roll.
Baked Chicken with Potatoes
Chicken and Potatoes Baked Greek Style in an Olive Oil and Lemon
Oregano Sauce, served with choice of vegetable, salad and roll.

Barbecued St. Louis Pork Ribs
With choice of potato, vegetable, salad and roll.

Chicken Parmesan with Linguine
Vegetable, salad and roll.

Chicken Cordon Bleu topped with divan sauce
With choice of potato, vegetable, salad and roll.

Baked Lasagna with salad and roll.
Smoked Pork Chops with Brandied apple glaze
Choice of potato & vegetable, salad and roll.

Baron of Beef with horseradish sauce
Choice of potato & vegetable, salad and roll.

Char grilled Orange & Basil Chicken
Choice of potato & vegetable, salad and roll

Smoked Ham glazed in apricot chutney
Choice of potato & vegetable, salad and roll

Smoked Beef Brisket
Choice of potato & vegetable, salad and roll

Roast Pork Loin in honey & ginger glaze
Choice of potato & vegetable, salad and roll

Char grilled Flank steak
Choice of potato & vegetable, salad and roll.

Steak au Poiver (Tender grilled sirloin steak pressed in cracked peppercorns grilled and served
over a rich mustard sauce)
Choice of potato & vegetable, salad and roll.

Stuffed Chicken with brie cheese asparagus char grilled & basted with
Dr. Pepper BBQ sauce. Choice of potato & vegetable, salad and roll.

Parmesan crusted Atlantic salmon fillet served over a honey and citrus sauce.
Choice of potato & vegetable, salad and roll.

Steak house Pork Loin chop served with pear & roast shallot marmalade
Choice of potato & vegetable, salad and roll.

Bacon wrapped sirloin steak over red wine demi-glaze
Choice of potato & vegetable, salad and roll.

Breast of chicken stuffed with smoked Gouda cheese and finished in a chardonnay, mushroom
and artichoke sauce
Choice of potato & vegetable, salad and roll.

Thai Style Ahi Tuna grilled & served with sliced mango & cilantro pilaf
Choice of vegetable, salad and roll.

Sides: Au Gratin Potatoes
 Scalloped Potatoes
 Mashed Potatoes with gravy
 Macaroni and Cheese
 Baked Rigatoni
 Herb Roasted Potatoes

Veggies: Glazed Baby Carrots
 Chuckwagon Corn
 Italian Mixed Vegetables
 Oriental Mixed Vegetables
 Peas and Pearl Onions
 Greek Style Green Beans
 Green Bean Almandine

Traditional Turkey Dinner with all the fixings

Greek Leg of Lamb with home style potatoes, salad and roll

Mousaka (Layered eggplant, potato & seasoned beef), salad and roll

\$17.95 per person One Entrée
\$20.50 per person Two Entrée
\$22.95 per person Three Entrée

All dinners include Coffee or Iced Tea
Assorted chilled canned soda. (Coca Cola Products)

\$ 1.25

*Prices do not include tax, gratuity or delivery