



Buffet Menu

(Minimum of 30 guests)

Group Tour Pricing: Meal & Tour All Inclusive

Option 1

Fresh Garden Salad with Assorted Dressings

Fresh Baked Dinner Rolls

Chicken Marsala - Sautéed chicken breast in a mushroom Marsala wine sauce

Roast Beef Au Jus - Sliced top round of beef, rosemary scented au jus, and horseradish

Chefs Choice of Starch

Sautéed Fresh Seasonal Vegetable

Apple Raisin Bread Pudding with Bourbon Caramel Sauce

Tea/Coffee/Decaf

Option 2

Fresh Garden Salad with Assorted Dressings

Fresh Baked Dinner Rolls

Chicken Florentine-Spinach stuffed chicken breast served with white wine
and Parmesan cream sauce

Roast Beef Au Jus -Sliced top round of beef, rosemary scented au jus, and horseradish

Chefs Choice of Starch

Sautéed Fresh Seasonal Vegetable

Apple Raisin Bread Pudding with Bourbon Caramel Sauce

Tea/Coffee/Decaf

Option 3

Fresh Garden Salad with Assorted Dressings

Fresh Baked Dinner Rolls

Chicken Florentine-Spinach stuffed chicken breast served with white wine
and Parmesan cream sauce

Roast Beef Au Jus -Sliced top round of beef, rosemary scented au jus, and horseradish

Baked Ziti with Mozzarella Cheese and Marinara Sauce

Chefs Choice of Starch

Sautéed Fresh Seasonal Vegetable

Apple Raisin Bread Pudding with Bourbon Caramel Sauce

Tea/Coffee/Decaf