

Traditional Buffet Dinner

Hors D'oeuvres Served During Cocktail Hour

Please Select (3) three from our Hors D'oeuvre List

Salad

Tossed Garden Salad with Seasonal Spring Mix (Choice of Dressing)

Entrees (Select Two)

Traditional Roast Beef

Thinly sliced with our signature beef gravy

Festival Sausage and Peppers

Virginia Baked Honey Ham

Sliced honey ham with pineapple rings

Rotisserie Style Herbed Chicken

Slow roasted white and dark meat cooked to perfection

Chicken Parmesan Classico

Lightly breaded breast of chicken, topped with mozzarella and marinara

Chicken Alfredo

Boneless breast with sautéed mushrooms and Alfredo sauce

Chicken Florentine

Boneless breast with sautéed spinach, mushrooms, onions, and parmesan

Chicken Cordon Blue

Lightly breaded breast of chicken stuffed with ham and cheese

Oven Fried Chicken

Crispy and Tender White and Dark Meat

Oven Roasted Stuffed Salmon

Atlantic Filets with a Savory Bread Topping

Pasta (Select One)

Jumbo Shells Filled with Ricotta

Baked Ziti Topped with Mozzarella

Rotini Pasta with Chef's Home Made Sauce

Buttered Parsley Noodles

Baked Macaroni and Cheese

Vegetables (Select Two)

Parsley Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Wild Rice

Sweet Potato Mashers

Roasted Red Potatoes

Green Bean Almondine

Honey Glazed Carrots

Vegetable Medley

Sweet Buttered Corn

Freshly Baked Dinner Rolls and Sweet Butter

Brewed Coffee and Gourmet Tea Station

Please Call (302)737-6933 for Pricing