

Traditional Buffet Dinner

Hors D'oeuvres During Cocktail Hour

Imported and Domestic cheese and Pepperoni Display with Fine Crackers
Swedish Style Meatballs
Passed Hot Puff Assortment

Salad

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

Entrees (Select Two)

Traditional Roast Beef
Thinly sliced with our signature beef gravy

Mama's Meatballs
Homestyle meatballs and marinara sauce

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

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