

Menu Selections

Meat Selections

- Oven Roasted Chicken Breast with Stuffing and Volute' Sauce
- ¼ Chicken Oven Roasted
- Swedish Meatballs
- Honey Baked Ham
- Beef Tips
- Pulled Pork with BBQ Sauce on a Bun
- Oven Roasted Turkey Breast and Stuffing
- Chef Carved Roast Loin of Pork with Mushroom Au Jus
- Chef Carved Pork Roulade with Mushroom Au Jus
- Chef Carved Baron of Beef with Mushroom *or* Beef Au Jus
- Chicken Kiev
- Chef Carved Prime Rib (Premium Pricing)
- Sautéed *or* Broiled Tiger Shrimp (Premium Pricing)
- New York Strip Sirloin (Premium Pricing)
- Grande Filet Mignon (Premium Pricing)
- Rib Eye (Premium Pricing)

Additional Selections

- Burger bar Buffet
- Pasta bar Buffet

Potato Selections

- Oven Roasted Garlic Mashed Potatoes
- Idaho Baked with Butter and Sour Cream
- Garlic Mashed With Caramelized Onions
- Cheddar Cheese Au Gratin
- Scalloped Potatoes
- Buttered, Seasoned Irish Potatoes
- Baby Reds

Vegetables Selections

- Sautéed Green Beans
- Caramel Glazed Baby Carrots
- Broccoli, Cauliflower and Carrot Medley with Seasoned Butter
- Key Largo Blend (Sizeable pieces of Orange Carrots, Green Beans, Red Peppers, and Yellow Carrots)

Salad Selections

- House Salad~ a blend of fresh, chopped romaine and iceberg lettuce, granny-smith apples, fresh, grated Parmesan Cheese, Craisins, and Sweet Poppy seed dressing.
- Caesar Salad~ a blend of fresh, romaine lettuce and croutons topped with fresh, shredded parmesan cheese and Caesar dressing.
- Paradise Salad~ a blend of fresh, chopped lettuce and field greens, multi-chopped pepper blend, purple onion, mandarin oranges, seasonal berries, and a house wild raspberry dressing.
- Traditional Garden Salad topped with assorted, fresh vegetables with croutons and cheddar cheese, with two *or* three dressings of your choice.

Our Chefs are able to create unique menus to fit your tastes.

Hors d'oeuvre menu and special diet menus are also available.