



### ***Minimum of 15 guests***

Buffet 1 Entrée - \$21 per person --- Buffet Two Entrée -\$25 per person

Family Style - Add \$3.00 per person

All meals come with your choice of pasta

**BALSAMIC BRAISED CHICKEN** - Tender fresh chicken breast braised in rosemary, oregano, basil, fresh diced tomato and balsamic vinegar reduction. It's a culinary delight.

**CHICKEN PICCATA** - Tender chicken breast lightly dusted in flour then sautéed, served with an amazing Chardonnay white wine and lemon sauce. Light, fresh and delicious.

**CHICKEN CAIR PARAVEL** - Tender chicken breast lightly dusted in flour then sautéed, served with a sweet brandy cream sauce.

**CHICKEN CAIR PARAVEL II** - Tender chicken breast stuffed with an amazing combination of fresh asparagus, capicola and Gouda cheese, served with a decadent brandy cream sauce. Add \$3 per person

**FAMOUS SWEDISH MEATBALLS** - Chef Karl's third generation Swedish meatballs are made from fresh ground local sirloin, served in a delectable creamy dill sauce. Comfort food at its best.

**CARVED MEATLOAF IN PUFFED PASTRY** - Fresh ground local sirloin seasoned perfectly with fresh garlic and herbs, wrapped in a puffed pastry and baked golden brown, served with a Rosemary Sauce. Can be carved at the buffet for a spectacular presentation. (extra charge for carver)

CARVED ROASTED STUFFED PORK LOIN - Herb encrusted pork loin with a cranberry stuffing, served with rosemary sauce. Can be carved at the buffet for a great presentation. (extra charge for carver)

CARVED ROAST SIRLOIN - Prime cut of roast beef encrusted with fresh herbs, roasted to perfection, served with a rosemary sauce. (extra charge for carver)

HERB ENCRUSTED NY SIRLOIN (add 4.00 per person) - Herb encrusted NY Sirloin roasted whole to seal in the juices, served with a peppercorn or rosemary sauce. A classic delicious meal. Carved at the buffet. (extra charge for carver)

WILD CAUGHT SOCKEYE ALASKAN SALMON - The best of the best. Premium salmon grilled perfectly, served with a fresh basil cream sauce. Add \$2.00 per person

GREAT LAKES WHITE FISH - The gem of The Great Lakes. Baked with a panko bread topping, served with a fresh basil cream sauce. Add \$1.00 per person

## ***ACCOMPIMENT MENU***

### **Choice of one pasta**

Pasta Olio- Al dente bowtie pasta tossed in a fresh garlic, olive oil and basil olio sauce with fresh vegetables and grilled sliced chicken. A light and flavorful dish. Add chicken - \$4

Pasta Marinara - Al dente penne pasta tossed in fresh marinara sauce. A culinary pasta delight. Add meatballs - \$2.00 Add Italian Sausage - \$2.50

Trumpketta - Classic handmade gourmet stuffed pasta. Rolled pasta stuffed with fresh ricotta, fresh mozzarella, fresh spinach and artichoke

heart, served on a bed of marinara sauce. It's Amore!!!! Add - \$2 per person

RAVIOLI ROSA - Fresh ravioli stuffed with a portabella or spinach stuffing, served with a delightful Rosa sauce and parmesan. Add \$2 per person

### **Choice of two sides**

Garlic Red Skin Mashed Potatoes

Maple Mashed Sweet Potatoes

Roasted Rosemary Potatoes

Roasted Rosemary Sweet Potatoes

Macaroni & Cheese (add 1.00 per person)

Almond & Cranberry Rice

Herbed Brown Rice Pilaf

Green Beans Almondine

Green Bean Medley

Local Honey Glazed Carrots

Broccoli Chive Butter

Roasted Garlic Cauliflower

Roasted Butternut Squash

### **Choice of one salad**

Spring Mix Salad - fresh romaine and spring mix, dried cranberry, roasted almond, feta, purple onion and tomato

Caesar Salad - fresh cut romaine, parmesan cheese and croutons

Fresh Garden Salad - fresh cut romaine, carrots, cucumbers, broccoli and tomato

## ***DESSERT MENU***

HOUSE SPECIALTIES - 6

Brandy Pecan Bread Pudding

Pumpkin Cake

TORTES - single layer - 3.5 double layer - 5

Raspberry Torte

Black Forest Torte

CRISPS - served with whipped cream - 4

Apple Walnut Crisp

Berry Almond Crisp

CHEESECAKES - 6

Turtle Sundae Cheesecake      Chocolate Raspberry Port Cheesecake

ASSORTED COOKIES - 12 per dozen

TURTLE SUNDAE BROWNIES - 24 per dozen