

Sit Down Dinner | \$45.00 PP

Plated & Served with Chef's Seasonal Vegetables

Choice of: Caesar or House Salad, Rolls & Butter

Choice of 2 Entrees for a Paired Dinner:

Filet Mignon with Demi Glace, Lamb Lollipops with Mint Jelly

Pork Tenderloin with Apple Bourbon Sauce, Salmon with Champagne Dill Sauce

Blackened Grouper with Pico De Gallo, Grilled Shrimp & Scallop Kabobs

Vegetable Stirfry, Broccoli, Tofu, Snow Peas, Red Pepper, Carrots tossed with Bean Thread Noodles

Champagne Chicken, Chicken Marsala, Bruschetta Chicken, Cranberry Chicken

Portobello Mushroom Stuffed with Asparagus, Roasted Red Pepper Mozzarella on a Bed of Basil Infused Quinoa

Pan Seared Tofu with Tomato, Spinach, Carmelized Onion Roasted Red Pepper Puree with Brown Rice

Zucchini & Yellow Squash Noodles, Topped with Eggplant Caponata

Choose 1: Baked Potato, Truffle Mashed, Cheddar Mashed, Garlic Mashed, Duchess Potato, Herb Roasted Baby Potatoes



Carving Stations | \$42.00 PP

Buffalo River Cruise Package:

Includes Salad Bowls, Soda & Coffee Station

Choice of 2: Chef Salad with Fresh Vegetables & Cheddar, Caesar Salad, Greek Salad with Feta, Black Olives, Tomato, Red Onion, Carving Table with Fresh Rolls

Choice of 1: Grilled Porkloin with Fresh Chutney, Virginia Baked Ham with Fruit Glaze, Roast Top Round of Beef, Roasted Turkey

Choice of 1: Leg of Lamb with Mint Jelly, Strip Steak, Prime Rib

Choice of 1: Baked Ziti with Marinara, Ziti with Alfredo Pasta with Garlic, Olive Oil, Basil, Tomato, Vegetable Primavera (Red or White Sauce)

Choice of 1: Au Gratin Potatoes, Garlic or Cheddar Mashed Potatoes, Herb Roasted Baby Potatoes, Garlic Buttered Spuds

Carving Stations | \$32.00 PP

Grain Mill Package:

Includes Salad Bowls, Soda & Coffee Station

Choice of 2: Chef Salad with Fresh Vegetables & Cheddar, Caesar Salad, Greek Salad with Feta, Black Olives, Tomato, Red Onion, Carving Table with Fresh Rolls

Choice of 2: Grilled Porkloin with Fresh Chutney, Virginia Baked Ham with Fruit Glaze, Roast Top of Beef, Roasted Turkey

Choice of 1: Baked Ziti with Marinara Au Gratin Potatoes, Ziti with Alfredo Garlic or Cheddar Mashed, Pasta with Garlic, Olive Oil, Basil, Tomato Herb Roasted Baby Potatoes, Vegetable Primavera (Red or White Sauce), Garlic Buttered Spuds

Carving Stations Add Ons:

Salad Upgrade: Poached Pear Salad, Buffalos Best Signature Salad, Antipasto Salad
\$3.00 PP

Carved Entrees: Tenderloin, Ahi Tuna, Rack of Lamb
\$10.00 PP

Chef Prepared Pasta Station: Fresh Vegetables, Chicken, Sausage, Shrimp
\$6.00 PP

Buffalos Best Display

Imported Cheeses & Crackers
\$5.50 PP

Antipasto: Cured Meats, Cheeses, Marinated Vegetables
\$5.00 PP

Fresh Vegetable with Dip Crudit
\$3.50 PP

Fresh Fruit with Yogurt Dip
\$3.50 PP

Mediterranean Display with Hummus, Tapanade, Caponade, Bruschetta with Baguettes
\$4.00 PP

Buffalos Best Homemade Nachos with Buffalo Wing Dip, Hot Pepper Dip, Smoked Pico De Gallo
\$4.00 PP

Smoked Salmon with Capers, Chopped Eggs, Onion, Sour Cream Dill Sauce
\$5.00 PP

Hors D'oeuvres | 100 Count

Antipasto Skewers **\$125.00** Caprese Skewers **\$125.00**
Bruschetta **\$125.00** Chicken Pineapple Kabobs **\$125.00**
Proscutto Grasini **\$125.00** Stuffed Mushrooms **\$125.00**
Beef Kabobs **\$200.00** Bacon Wrapped Scallops **\$250.00**
Salmon Mousse on Baguette **\$300.00**
Tuna Tartar **\$400.00**

Breakfast Buffet

Coffee, Tea & Juice Station Fresh Fruit, Assorted Danish, Scrambled Eggs, Home Fries, French Toast with Maple Syrup, Bacon & Sausage
\$16.00 PP

Add: Omelette Station
\$6.00 PP

Make it a Brunch

Chicken Ala King, Mini Bagels with Cream Cheese & Smoked Salmon, Gouda Mac & Cheese, Baked Ziti with Marinara, Chef Salad, Cookie & Brownie Platter
Add **\$3.00 PP** (each item)

Carving Station:
Served with Fresh Rolls, Roasted Turkey
Baked Ham, Roast Beef Au Jus
Add **\$5.00 PP** (each item) 2 for **\$9.00 PP**