

**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
Tomato Mozzarella Salad Tossed with Balsamic Vinaigrette
Fresh Seasonal Fruit and Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, Diced Egg, Cucumbers, Red Onion, Wild Mushroom Blend, Cottage Cheese,
Pepperocini, Cherry Tomatoes, Cheddar Cheese, Sunflower Seeds and Herbed Croutons
Salad Dressings: French / Homestyle Ranch / Bleu Cheese / Balsamic Vinaigrette
1,000 Island / Sun-dried Tomato Bacon French

**hot
station**

Baked Shells in Creamy Cheese Sauce
Herb and Garlic Marinated Rotisserie Chicken
BBQ Baby Back Ribs
Chicken and Wild Rice Dumplings
Au Gratin Potatoes
Horseradish Thyme Mashed Potatoes
Chicken Wild Rice Soup
Wildside Tenderloin Chili

**saut 
station**

Pesto Chicken with Sun-dried Tomatoes
Curried Lamb
Fettuccini Carbonara
Saut ed Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Parmesan Encrusted Walleye with Lemon Garlic Aioli
Strip Steak with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$27.95 for Adults / \$11.95 for Children 12 & Under

**dessert
cart**

New York Cheesecake with Mixed Berry Topping \$ 7
Mixed Berry Ice Cream Sundae / Five High Chocolate Cake / Four Layer Carrot Cake \$ 6
New York Cheesecake / Homemade Cookie Pudding / Homemade Apple Crisp
Seven Layer Grand Marnier Cake / Chocolate Ice Cream Sundae / Mixed Berry Shortcake \$ 5
Chocolate Dipped Marshmallow Skewer / Chocolate Dipped Strawberry Skewer \$ 3
Vanilla Ice Cream or Any Item   la Mode \$ 2

