



## **Buffet Specialties**

Included with these entrees. Rolls, your choice of 1 cold salad, one hot vegetable & a choice of rice, potatoes or pasta. Add \$8.00 if serving two entrees from the entrees list unless declaring amounts. Add \$1.50 per plate for each additional side dish. Please include 6% Tax & 18% gratuity.

### **Pig in the Pit**

We offer a whole hog cooked in the ground for those larger events. This is a two-day event process & partaker's are welcome to attend. First comes the burning of the wood to coals (a whole cord) then the burying of the pig, & then the unburying the next day. It's an event in its self & well worth the wait. For those who want a special addition to their event this is it.

***Limited to summer months - Pricing varies***

### **Slow Cooked Prime Rib**

We encrust our roasts with kosher salt & a blend of special seasonings before cooking & then remove it before serving; you'll be amazed at the juiciness & incredible flavor of the meat, cuts served rare to well.

***Call for Pricing***

### **Salmon in Creamy Pesto Sauce**

A blend of garlic, parsley & basil in creamy parmesan sauce topped with roasted pine nuts.

***Call for Pricing***

### **Taco Party**

Hard & soft taco shells, beef & chicken & all the fixings.

### **Chicken Cordon Bleu**

Boneless chicken breasts stuffed with ham & cheeses then wrapped in bacon & swimming in a creamy wine sauce.

### **Chicken Marsala**

Boneless chicken breasts in a Marsala wine & mushroom sauce topped with parmesan.

### **Lasagna (Vegetarian or Meat)**

Served with garlic bread & salad.