

Dinner Buffets

All pricing is represented per person.

*Buffets "A" and "B" come with garden salad, choice of vegetable, potato, rolls and butter, hot beverage

*Table served garden salad add 50¢ per person

Buffet "A"

Any two entrées 14.99

Any three entrées 16.59

Choice of:

Herb Roasted Chicken

Sirloin Tips with Buttered Egg Noodles

Swiss Steak

Chicken Stir Fry with Rice

Vegetable Lasagna

Stuffed Cabbage Rolls

Penne Pasta with Meatballs

Herb Crusted Haddock

Italian Sausage with Peppers and Onions

Sliced Baked Virginia Ham

with Brown Sugar Glaze

Sliced Oven Roasted Pork Loin

with Fire Roasted Apples

and a country gravy on the side

Slow Roasted Beef
with Chef's Demi-Glace

Choice of one:

California Mix

Bread and Butter Corn

Glazed Baby Carrots

Sugar Snap Peas

Green Beans

(Plain, w/ Mushrooms
or w/ Toasted Almonds)

Prince Edward Medley

Buffet "B"

Any two entrées 16.99

Any three entrées 18.59

Choice of:

Vegetarian Pasta Pomodoro

Stuffed Chicken

with Autumn's Country Dressing

Chicken Dijonaise

Breast of Chicken Cassandra

Seafood Newburg with Rice

Baked New England Style Cod

Pan-Seared Salmon Provençal

Seafood-Stuffed Sole with Supreme Sauce

Carved Roast Sirloin of Beef (add 1.25)

Carved Baked Virginia Ham (add 1.25)

Carved Roast Turkey (add 1.25)

Carved Prime Rib (add 2.25)

Choice of one:

Baked Potato

Mashed Potatoes w/ Gravy

Scalloped Potatoes

Au Gratin Potatoes

Buttered Red Skins

Parslied Parisian Potatoes

Pasta Marinara

White and Wild Rice Pilaf

Irish Roasted Red Skin Potatoes

Mashed Red Skin Potatoes

Buffet "C"

Any two entrées 21.99

Any three entrées 23.99

Choice of:

Shrimp and Scallops Scampi over Pasta
(Alfredo also available)

Asian Grilled Pork Tenderloin

Virginia Spots Véronique
or Maryland Style

Boursin Crusted

Filet Mignon Medallions

Breast of Chicken Oscar

Handmade Gnocchi Pomodoro

Mediterranean Stuffed Chicken
with Feta, Baby Spinach and Kalamata Olives

Chef Carved Steamship of Pork
(add 1.25 per person)

Chef Carved Pepper Crusted
Tenderloin of Beef with Béarnaise
(add 3.00 per person)

Choice of two:

Hearty Caesar Salad

Franklin Spinach

Insalata Mista

Italian Roma Tomatoes
and Fresh Mozzarella

Baby Arugula with
Balsamic Grilled Vegetables
Garden Waldorf Salad

Choice of two:

Seasonal Squash Medley

Snow Peas w/ Onion

Grilled Asparagus Spears
Spinach and 3 Cheese Strada

Grilled Seasoned Vegetables

Chive Ranch Smashed Potatoes
Sweet Potato and Pecan Cassoulet

House Buttered Spaetzle

Harvest Gold Potatoes
w/ Cilantro Butter and Parmesan

Wild Mushroom Risotto

Wedding,
Banquet,
& Event Center



20% gratuity and administration charge will be added to the final bill plus 6% sales tax