



913-831-0764

Entrees (Choice of One)

- #1. Sliced Roast Beef with Burgundy Sauce or Aujus
- #2. Country Fried Chicken
-or Herb Baked Chicken
- #3. Sliced Roast Turkey Breast
- #4. Flank Steak London Broil
- with Sherry Mushroom sauce
- #5. Roasted Pork Loin
-with Apple Bourbon Sauce
- #6. Chicken Marsala
- #7. Bar-B-Q Beef Brisket with Bar-B-Q Sauce
- #8. Batter Dipped Boneless Breast of Chicken
-with White Wine Sauce
- #9. Meatloaf
- #10. Garlic Fennel Brisket
-with Seasoned Gravy
- #11. Lasagne

Menus #1 through #10 include one vegetable, one potato, one salad, rolls and butter.

Menu #11 includes one salad, and garlic bread.

One Meat Entree Menu Choices

Salad Choice (1 Selection)

Caesar Salad with Red Onions
Chef's Tossed Garden Salad
Fresh Broccoli Salad
Italian Fresh Vegetable Salad
Macaroni Salad
Marinated Cucumbers
Pasta Salad Primavera (low fat)
Pineapple Jello Salad
Whipped Jello Salad

Vegetable Choice (1 selection)

Buttered Green Beans Almondine
Buttered Mixed Vegetables
Buttered Peas & Mushrooms
Honey Glazed Carrots with Dill Butter
Green Bean Casserole
Pimento Corn
Seasoned Green Beans with Bacon & Onion

Potato Choice (1 selection)

Au Gratin Potatoes
Baked Potatoes
Candied Yams
Macaroni and Cheese
Oven Browned Potatoes with Onion
O' Brien Potatoes
Parsley New Potatoes
Seasoned Rice with Pine Nuts
Scalloped Potatoes
Twice Baked Potatoes
Whipped Potatoes
Wild Rice Pilaf

Dessert Choice (Additional Price)

Assorted Cookies
Assorted Fruit Pies (apple, cherry, peach)
Assorted Cheesecake
Chocolate or White Cake
Fruit Cobbler
Fudge Brownie
Gourmet Cookies
Pumpkin Pie
Sliced Fruit Tray
Chef's Dessert Assortment - (Minimum of three
-different types of desserts of our chef's choosing)

TWO ENTREE BUFFET MENU CHOICES

Salad Choice (1 Selection)

Caesar Salad with Red Onions
Chef's Tossed Garden Salad
Fresh Broccoli Salad
Italian Fresh Vegetable Salad
Macaroni Salad
Marinated Cucumbers & Onions
Pasta Salad Primavera
Whipped Jello Salad

Vegetable Choice (1 selection)

Buttered Green Beans Almondine
Buttered Mixed Vegetables
Buttered Peas & Mushrooms
Corn Cobette
Honey Glazed Carrots with Dill Butter
Green Bean Casserole
Pimento Corn
Seasoned Green Beans with Bacon & Onion

Potato Choice (1 selection)

Au Gratin Potatoes
Baked Potatoes
Candied Yams
Fettucine with Herb Sauce
Broccoli Rice Casserole Au Gratin
Macaroni and Cheese
Oven Browned Potatoes with Onion
O'Brien Potatoes
Parsley New Potatoes
Seasoned Rice with Pine Nuts
Scalloped Potatoes
Twice Baked Potato
Whipped Potatoes
Wild Rice Pilaf

Dessert Choice (Add 2.50 to listed price)

Assorted Fruit Pies (apple, cherry, peach)
Assorted Cheesecakes
Chocolate Layer Cake
German Chocolate Cake
Carrot Cake
Fruit Cobbler
Fudge Brownie
Gourmet Cookies
Pumpkin Pie
Sliced Fruit Tray
Chef's Dessert Assortment - (Minimum of three
different types of desserts of our chef's choosing)



913-831-0764

Two Entree Buffets - Dinner

1. Sliced Roast Beef with Burgundy Sauce or Au Jus
Fried Chicken or Herb Baked Chicken
2. Seared Chicken Breast with Sundried Tomato Basil Cream Sauce
Garlic Fennel Brisket with Seasoned Gravy
3. Fried or BBQ Baked Chicken
Pineapple Baked Ham
4. Sliced Breast of Turkey with Gravy
Roast Beef with Burgundy Sauce or Au Jus
5. Baked Mahi Mahi with Citrus Herb Topping
Fried or Baked Chicken
6. Flank Steak London Broil w/Sherry Mushroom Sauce, Carved on Site
Chicken Florentine with Alfredo Sauce
7. Home Style Meatloaf
Fried or Baked Chicken
8. Cumin Crusted Pork loin topped with Chipotle Sauce
Herb Baked Chicken
9. Sliced Glazed Ham
Roast Turkey Breast with Gravy
10. Smoked Turkey Breast, Carved on Site
BBQ Beef Brisket
11. Baron of Beef, Carved on Site
Chicken Marsala with Marsala Wine Sauce
12. Honey Dijon Batter Dipped Chicken Breast
-with Roasted Red Pepper Sauce
Balsamic Rosemary Brisket
-with Wild Mushroom Sauce
13. Lasagna (made with Italian Sausage and four cheeses)
Herb Baked Chicken
14. Batter Dipped Boneless Breast of Chicken with
-White Wine Sauce
Sliced Pork Loin with Apple Bourbon Sauce or BBQ Sauce