



# Buffet Dinners

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## *The Gathering*

Chef's Choice Passed Canapé  
Garden Salad with Vinaigrette Dressing  
Choice of One Dinner Entrée  
One Starch or Vegetable  
Ciabatta Bread & Butter

## *An Elegant Affair*

Chef's Choice Passed Canapé  
Garden Salad with Vinaigrette Dressing  
Choice of One Dinner Entrée  
One Starch  
One Vegetable  
Ciabatta Bread & Butter

## *The Sunset Dinner*

Chef's Choice Passed Canapé  
Choice of One Platter  
Garden Salad with Vinaigrette Dressing  
Choice of One Dinner Entrée  
One Starch  
One Vegetable  
Ciabatta Bread & Butter

## *The Dream Occasion*

Your Choice Passed Canapé  
Your Choice Hot Appetizers  
Choice of Two Platters  
Garden Salad with Vinaigrette Dressing or One of Our Specialty Salads  
Choice of Two Dinner Entrees  
Two Starches  
Two Vegetables  
Ciabatta Bread & Butter

## *A Grand Event*

Your Choice Passed Canapé  
Your Choice of Two Hot Appetizers  
Choice of Two Platters  
Garden Salad with Vinaigrette Dressing or One of Our Specialty Salads  
Choice of Two Dinner Entrées  
Two Starches  
Two Vegetables  
Ciabatta Bread & Butter



*Entrée Choices*

- Chicken Pocatta with a Lemon Caper Sauce
- Slow Roasted & Sliced Pork Loin with Wild Mushroom & Tomato Sauce
- Chicken & Chives with a Garlic Chive Cream Sauce
- Caribbean Chicken Thighs Topped with Tomato Pineapple Relish
- Seared Salmon with Cilantro & Lime Beurre Blanc
- Tilapia with Tropical Fruit Salsa & Pineapple Cream
- Andouille Sausage with Mixed Green Pepper, Tossed with Pasta & Special Tomato Sauce
- Broccoli & Tomato Rolled with Asiago Garlic & Olive Oil
- Seared Pork Cutlet with Brown Butter Sage & Prosciutto Sauce
- The Classic Baked Penne Pasta with Our Chef's Fresh Tomato Sauce
- Basil & Garden Vegetable Pesto Pasta Topped with Pine nuts & Parmesan Cheese
- The Classic Alfredo with Crispy Prosciutto & Fresh Chives



### Vegetables

- Oven Roasted Asparagus with Balsamic Vinaigrette
- Broccoli with Toasted Pine Nuts and Lemon Butter
- Fire Grilled Vegetables Glazed with Balsamic Vinaigrette
- Sugar Snaps with Red Onion and Oven Roasted Roma Tomatoes
- Iowa Rustic Ratatouille
- Alumet Vegetables
- Oven Roasted Corn On or Off the Cob with Parsley Butter
- Carrots Vichy Sugar Soda and Chives Rolled in Butter
- Grilled Eggplant with Mixed Peppers
- Charred Brussel Sprouts with Bacon and Onion
- Cauliflower and Pepper Jack Gratin
- Roasted Broccoli with Butter

### Starch

- Pommés Dauphin
- Garlic Whipped Potatoes
- Twice Baked Potatoes
- Oven Roasted Red Bliss Potatoes
- Fingerling Potatoes with Mixed Herbs
- Garlic Parsley Yukon Potatoes
- Oven Roasted Barley Risotto
- Iowa Harvest Rice Pilaf
- Lemon Thyme Basmati Rice
- Hot Parsley and Parmesan Penne Pasta
- Garden Risotto with Mixed Herbs
- Grilled Sweet Potatoes
- Cous Cous with Tomatoes and Parsley
- Angel Hair Pasta with Chili, Garlic and Chives
- Maytag White Cheddar Potatoes



### Buffet salad

- o The Garden Salad - Mixed Greens, Tomato, Cucumber, & Carrots with Your Choice of Dressing
- o Creamy Pasta Salad with Prosciutto, Spring Peas & White Cheddar Cheese
- o Italian Pasta Salad with White Balsamic Vinaigrette & the Best of the Seasons Vegetables
- o Caesar Salad with Sundried Tomatoes & Asiago Cheese
- o Honey Yogurt & Mint Fruit Salad
- o Cous Cous Salad with Feta Cheese & Marinated Vegetables
- o Five Bean Salad with Chick Peas, Green Beans and Red Beans Mixed with Edamame, Lima Beans & Spiced Vinaigrette
- o Fire & Ice Salad – Tomato, Cucumber & Red Onion

### Dressings

- o House Dressing - Honey Apple Chive Cream
- o Creamy Garlic Asiago
- o French
- o Balsamic Vinaigrette
- o Creamy Corn Ranch
- o Zesty Italian

