

HOT BUFFET MENU

Please call your coordinator for a custom quote 757-499-2002

Salads

Garden Salad

mixed greens

and iceberg lettuce, red onions, cucumbers, green bell peppers, cherry tomatoes, served with ranch and balsamic vinaigrette on the side.

Greek Salad Iceberg and romaine lettuce, red cabbage, carrots, tomatoes, cucumbers, green

peppers, olives, pepperoncini peppers and feta cheese, with Greek Vinaigrette.

SUMMEr Salad Field greens, feta cheese, red onions, toasted almonds, fresh berries, tossed with raspberry balsamic dressing.

STEAKHOUSE SALAD Iceberg lettuce, baby spinach, cucumbers, tomatoes, red onions, shredded cheddar cheese, sliced hard boiled egg, and warm bacon basil vinaigrette.

ENTREES

Beef

HETB CTUSTED BEEF TENDETLOIN Sliced and served with au jus and a side of creamy horseradish sauce **CaJUN BLACKENED BEEF TENDETLOIN** Sliced thin and drizzled with creole aioli

GATLIC RUBBED BEEF TENDETLOIN With wild mushrooms and cabernet butter

JUMBO ANGUS BEEF BUTGET lettuce, tomato, onions, mustard, ketchup, mayonnaise

seafood

MEDITETTANEAN-STYLE TILAPIA Served on a bed of sun-dried tomatoes, bell peppers, red onions and black olives, topped with feta cheese.

TETIYAKI GLAZED SALMON Topped with mango fruit salsa

SOUTHERN STYLE CTAB CAKES With spicy remoulade **JUMBO SHITMP FETTUCCINE** With homemade alfredo sauce

POULTRY

CHICKEN PARMESAN Lightly breaded, topped with Italian marinara and provolone cheese.

CHICKEN PICCATA served in a rich lemon sauce with capers.

CHICKEN MATSALA sauteed in a Marsala wine sauce with sliced Mushrooms

Marinated Chicken Supreme sea salt roasted chicken breast with garlic herb cream sauce

vegetarian

Pasta Primavera With grilled fresh vegetables, light tomato and olive oil sauce, and parmesan **SPANAKOPITA** Baked Phyllo turnover stuffed with spinach and feta cheese

GTILLED VEGGIE AND HUMMUS WTAP Stuffed with grilled veggies, homemade hummus, and a sprinkle of feta cheese

SIDES

OVEN ROASTED POTATOES Green Beans Almondine

RICE PILAF with diced carrots, onions and peas LINGUINE with lemon garlic butter sauce SPAGHETTI with light marinara sauce MASHED POTATOES

VEGETABLE MEDLEY with red peppers, carrots, zucchini, squash, and green beans FTESH STEAMED ASPATAGUS
FTESH STEAMED BROCCOLL
BROCCOLL CASSEFOLE with Wisconsin Cheddar

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