

# DINNER BUFFET OPTIONS

All Banquets include your choice of freshly brewed coffee, tea or soda.



## ENTRÉES

### INCLUDE TWO SIDES & A SALAD BAR

Please choose two of the following entrées of your choice

- \*Panko Crusted Haddock with a Grand Marnier Butter Sauce
- \*Mongolian Barbequed Salmon
- Texas Style Chicken Cordon Bleu
- Fried Jumbo Shrimp
- \*Beef Tenderloin with Cracked Black Pepper & Cabernet Reduction
- Rotisserie Chicken
- Chicken Scaloppini with Prosciutto & Lemon Artichoke Sauce
- \*Potato & Parmesan Crusted Haddock with Sage Butter Cream

## UPGRADED ENTRÉES

INCLUDES A MANNED CARVING STATION, CHOICE OF TWO SIDES & A SALAD BAR

- \*Hickory Rubbed Prime Rib with Horseradish Cream & Au Jus

## SIDES

INCLUDED IN YOUR DINNER BUFFET. PLEASE CHOOSE TWO OF THE FOLLOWING

- Garlic Whipped Mashed Potatoes - Herb Roasted Yukon Wedges - Roasted Broccoli - Baby French Green Beans
- Wild Rice Blend

## UPGRADED SIDES

- Loaded Steak House Mashers - Chipotle Cream Corn - Potatoes Au Gratin - Mac-N-Cheese - Grilled Asparagus

## SALAD BAR

INCLUDED IN YOUR DINNER BUFFET. PLEASE CHOOSE ONE OF THE FOLLOWING

- Our Big Rock House Salad - Assorted Mixed Field Greens Salad

## UPGRADED SALAD SELECTION

- Caprese Salad with Beefsteak Tomatoes, Mozzarella, Fresh Basil, Extra Virgin Olive Oil & Aged Balsamic Vinegar
- Fire Roasted Vegetables with Sherry Vinaigrette

## DRESSINGS TO CONSIDER

PLEASE CHOOSE THREE FROM THE FOLLOWING

- Ranch - Honey Balsamic Vinaigrette - Bleu Cheese - Italian - Honey Mustard - Greek Vinaigrette

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.