DINNER BUFFET OPTIONS

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

BUFFET MENU

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

*Potato & Parmesan Crusted Tilapia with Sage Butter Cream

*Mongolian Barbequed Salmon

Fried Jumbo Shrimp

*Beef Tenderloin with Cracked Black Pepper & Cabernet Reduction

Rotisserie Chicken

Chicken Scaloppini with Prosciutto & Lemon Artichoke Sauce

Texas Style Chicken Cordon Bleu

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

Honey/Thyme Carrots

Baby French Green Beans

Wild Rice Blend

UPGRADED SIDES

Loaded Steak House Mashers

Chipotle Cream Corn

Potatoes Au Gratin

Our Famous Mac-N-Cheese

Grilled Asparagus

SALAD BAR

INCLUDED IN YOUR DINNER BUFFET. PLEASE CHOOSE TWO 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

Fires 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 foodborne 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.