VENUE BUFFET OPTIONS

Price includes room rental, tables & chairs, silverware, plates, napkins, Iced Tea, lemonade & water.

□ tation	Classic Crudité & Parmesan Peppercorn Ranch Bacon Wrapped Water Chestnuts with Chili Glaze Roast Pork Tenderloin with Balsamic Maple Glaze
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_	Maple Glaze
_	Maple Glaze
	Daisainic Giazeu Saimon
	Prime Rib with Au Jus ~ Upcharge \$8 per person
hoices	S
	Macaroni & Cheese Penne Herb & Butter Penne Marinara Cheesy Potatoes or \$60, serves 20-25 people
-set o	n table, may select two choices)
0	Chocolate Layer Cake Tiramisu
	& glasses \$60 per table le
	sed for

^{***}Please see our *Platter Menu* for additional food options that can be added to your event***