

THE GOLDEN APPLE BUFFET

\$26.50 (not including tax and gratuity)

Minimum of 30 People

Buffet includes house made rolls with butter, choice of one salad, choice of two starches, choice of two vegetables, choice of two entrees, choice of one dessert and coffee and tea.

SALADS: (choose one)

Red Apple Dinner Salad

Caesar Salad

Royal Street Salad (add \$1 p.p.)

The Wedge-with peppercorn/parmesan Potatoes

dressing and bacon (add \$1 p.p.)

STARCH: (choose two)

Baked Potatoes

Twice Baked Potatoes

Oven Roasted Red Potatoes

Chipotle/Roasted Garlic Mashed

Rice Pilaf

Arkansas White Rice

Baked Sweet Potato

VEGETABLE: (choose 2)

Vegetable Medley Chef's Choice

Gilled Fresh Green Beans

Broccoli & Cauliflower

Green Beans Almandine

Honey Belgian Baby Carrots

Grilled Asparagus (add \$1 p.p.)

Gelatin Molds: (choose 2)

Cucumber

Lemon and Pear

Perfection

Apricot Mold

Black Cherry Mold

Tomato Aspic

ENTREES: (choose 2)

Prime Rib of Roast Beef

Chicken Breast Eden Isle

Bacon Wrapped Pork filets

Tortilla Crusted Talapia

Chicken Florentine with Boursin Cream

Beef Tips with Caramelized Onions and Madeira Cream

Grilled Salmon Filet with basil/tomato cream (add \$2)

DESSERT: (choose 1)

Apple Pie

Paradise Pie

IT IS THE PLANNER'S RESPONSIBILITY

TO PROVIDE MENU SELECTIONS AT

LEAST 10 DAYS PRIOR TO THE EVENT

Chocolate Roll
Caramel Custard
Sour Cream Coconut Cake
Lemon Meringue Cake
Old Fashioned Chocolate Pie

**DATE; OTHERWISE THE SALES DEPT.
WILL MAKE THE MENU CHOICES!**