

Garden Terrace Banquets

ALL OCCASION BUFFET

Choice of one entrée...\$13

Choice of two entrees...\$14

(Based on a minimum count of 40 guests)

Entrée Selections

Grilled Chopped Sirloin

100% ground sirloin grilled
and served with sautéed mushrooms and onions
in a rich, creamy, brown gravy

Honey Glazed Pork Chops

Grilled fresh center cut pork chops
brushed with a light honey glaze

Grecian Chicken

Oven baked chicken
seasoned with fresh garlic, oregano and basil
served in a white wine lemon sauce

Oven Baked Chicken

Lightly seasoned with garlic, paprika, salt, pepper
and butter baked to a juicy perfection

Fried Chicken

A delightfully moist chicken
dipped in eggs and slightly floured,
deep fried in canola oil

Chicken Vesuvio

Garlic sautéed with herbs, lemon and sausage bits
served with roasted potatoes

Chicken Kabobs

Marinated breast of chicken,
skewered with red, yellow and green peppers,
mushrooms, zucchini and onions
and grilled to perfection...add \$2.50 per person

Momma's Meatloaf

100% ground sirloin
smothered with onions and spices
and slowly baked to perfection

Pasta Primavera

A blend of fresh vegetables tossed with garlic and
olive oil served over a bed of fettuccini or linguini

Rigatoni Vodka

Fresh spinach and mushrooms
served with a light vodka sauce
and mixed with rigatoni pasta

Stuffed Shells Florentine

Jumbo pasta shells stuffed with fresh spinach,
ricotta and parmesan cheese,
drizzled with marinara sauce,
topped with mozzarella cheese
and baked to perfection

Lasagna

Choice of cheese, spinach,
meat or vegetable lasagna
layered with four cheeses and a marinara sauce

Ravioli

Jumbo stuffed pasta pockets
with your choice of cheese, meat or asparagus

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Accompaniments

Soup...\$2

Cream of chicken rice

Homemade vegetable

Beef barley

Salad Selections

(choice of two)

American potato salad

Apple waldorf salad

Caesar salad

Cole slaw

Farfalle brushetta salad

Fresh chopped fruit

Cucumber salad with
Italian dressing or sour cream

Greek salad

Hawaiian salad

Linguine pasta salad

Macaroni salad

Tri bean salad
Vegetable pasta salad
Spinach salad
with hot bacon dressing
Tossed salad
with tomato and cucumber

Starch

(choice of one)

Blended wild rice

Candied sweet potatoes

Rice pilaf

Fresh mashed potatoes

Garlic mashed potatoes

Idaho baked potatoes

Oven browned potato wedges

Parsley boiled potatoes

Potatoes au gratin

Vegetables

(choice of one)

Baby Belgium carrots
Broccoli and cauliflower
with creamy cheese sauce

Buttered kernel corn

Fresh spinach

with garlic and olive oil

Fresh whole green beans
with or without almonds

Honey glazed carrots
with peapods

Variety of grilled vegetables
with balsamic vinaigrette

Stir fry vegetables

Tomatoes and zucchini
parmesan

Dessert...\$2

French vanilla ice cream

Rainbow sherbet

Drop Off Buffet:

Includes white plastic tablecloths and high grade disposable plastic ware.

Linen tablecloths, china, servers, beverage packages and extra room time may be added for an additional cost.

All prices are subject to sales tax, 18% service charge, and a \$25 delivery charge.

Menus can be customized to fit your needs.

Additional room rates apply.

All prices are subject to change without notice.

These rates do not apply to events held on nationally recognized holidays.