



Entree Prices are Per Person

Buffet Lunch - Drop Off

One Protein Buffet

Two Protein Buffet

One Pasta Buffet

Two Pasta Buffet

Additional Side Item

Additional Pasta Dish

Beef

Chef Carved Tenderloin of Beef (Market Price priced separately from above pricing)

Chef Carved Roast Beef with Horseradish Sauce

Chef Carved Slow Roasted Beef Sirloin with Au Jus

Beef Tips with Mushroom Bordelaise

Chicken

Grand Marnier Chicken - Panko Crusted, Stuffed with Wild Rice, Smoked Gouda, Cranberries with Grand Marnier Sauce

Minnesota Wild Rice Stuffed Chicken - Stuffed with Wild Rice and Mascarpone Cheese topped with Lingonberry Coulis

Chicken Pancetta - Pancetta Wrapped and Stuffed with Roasted Garlic and Pancetta served with Natural Pan Sauce

Chicken Parmesan - with either Marinara Sauce or Baked with Heavy Cream and Parmesan

Gorgonzola Chicken - Herb Marinated and topped with Gorgonzola Cream Sauce

Chicken Marsala - Lightly Breaded and topped with Shitake Mushrooms and Marsala Wine Sauce

Lemon Rosemary Chicken - Marinated in Lemon and Rosemary and Topped with Freshly Made Pico De Gallo

Spinach Stuffed Chicken - Stuffed with Melted Feta Cheese, Roasted Red Peppers and Spinach Sauteed in White Wine

Pork

Pork Pancetta - Wrapped in Pancetta and Stuffed with Roasted Garlic and Pancetta served with a Natural Pan Sauce

Pork Tenderloin - Ask the Chef to create a Style and sauce to Satisfy you Taste

Turkey and Ham

Chef Carved Traditional Oven Roasted Turkey with Pan Gravy

Chef Carved Bone in Honey Baked Ham

Buffet Lunch - Drop Off

Pasta

Mascarpone Meatballs - with Cavatappi Noodles and Marinara Sauce

Meat Lasagna - (Vegetarian Lasagna also available)

Chicken Alfredo - with Fettuccini or Cavatappi

Three Cheese Cavatappi

Smoked Turkey Alfredo - with Mushrooms

Portabella Mushroom Ravioli - Diced Portabella, Sage, Toasted Walnuts, Expra Virgin Olive Oil

Vegetable Pasta Medley - Garlic, Tomato, Asparagus, Artichokes, Pine Nuts, Champagne Vinegar Broth, Linguini and Parmesan

Cheese or Meat Ravioli - with Marinara, Basil Pesto or Alfredo

Baked Mostacholi with Meat Sauce or Marinara and Mozzarella

Paddleford Pasta - Tomato, Garlic, Basil, Chicken Broth and Chicken Breast with Bow Tie Pasta

**Pasta Dishes Include a Vegetable (not a potato)*

Sides

Roasted Garlic Mashed Potato

Truffle Infused Mashed Potato – Our Signature Potato

Parmesan Mashed Potatoes

Augratin Potatoes

Cheesy Potato Galette – Sweet Potato and Idaho Potatoes Thinly Sliced with Boursin Cheese and Mozzarella

Oven Roasted Baby Red Potato

Fancy Wild Rice with Cranberry and Toasted Nuts

Traditional Stuffing

Grilled Vegetable Platter; Zucchini, Yellow Squash, Mushroom, Asparagus, Tomato and Onion Served with Balsamic Vinaigrette – served at Room Temperature

Green Beans with Butter

Glazed Carrots

Fresh Seasonal Fruit Platter

**One Salad Choice is Included in the Entree Price with Ciabatta Bread, French Baguettes and either Parmesan Butter or Regular Butter*

House Salad – Mixed Greens with Tomato, Cucumber, Red Onion and Croutons with Choice of Dressing

Traditional Caesar Salad with Croutons and Parmesan