

Served Buffet

One Entrée \$22 per guest • Two Entrées \$25 per guest • Three Entrées \$28 per guest

Main Course

Served with fresh fruit salad, garden salad, freshly baked bread and non-alcoholic beverages.

Quiche Lorraine baked with Black Forest ham, bacon, onion and Swiss
Garden Vegetable Quiche with seasonal vegetables and cheddar
Chicken & Artichoke Quiche with red pepper, onion and Swiss
Cranberry Almond Chicken Salad Mini Croissant with lettuce and tomato
Black Forest Ham & Swiss Mini Croissant
Mini Croissant with Herbed Cream Cheese cucumber, lettuce and tomato
Mini Croissant with Hummus cucumber and tomato
Barbecue Pulled Chicken served on a roll
Club Sandwich with smoked ham, turkey, bacon, Swiss and cheddar
on baguette with lettuce, tomato and onion
Roast Beef & Swiss on baguette with lettuce, tomato and onion

Beverage

Coffee, hot tea, iced tea, soda

Add Dessert

Pastry Chef's Choice +\$5 per guest European Miniature Pastry Assortment +\$7.50 per guest Two-layer Sheet Cake +\$5 per guest

+\$4 per guest

Add Soup

Choose one for group: Hungarian Goulash or Cream of Mushroom

Bar packages and consumption-based alcohol service options are also available. Tax and service charge are additional. Plated meal service available for an additional fee