

Dinner Buffet Options

To create a 'one entrée buffet', choose one entrée, starch, vegetable, and dessert. For 'two or three entrée buffets', choose two starches, one vegetable, and two desserts.

Jerk Chicken

Variation of our house jerk chicken- Boneless chicken breast, marinated in jerk spices, char-broiled to perfection

Chicken Kiev

Monterey Jack cheese and an Italian compound butter wrapped in 6 oz. of chicken, breaded and baked

Chicken Cordon Bleu

Only the finest ham and Swiss cheese wrapped in 6 oz. of chicken, breaded and baked

London Broil

Flank steak, tenderized and grilled to perfection, thinly sliced and served with rice, Bernaise, and Bordelaise sauce

Chicken De van

5 oz. of grilled chicken topped with blanched broccoli and a divine cream sauce

Turkey

A young turkey, seasoned and baked to perfection, served with gravy

Roast Beef

Perfectly seasoned and baked inside rounds, thinly sliced and served with gravy

Whitefish

Only the finest locally caught whitefish, seasoned, and baked or broiled

Trout

The finest locally caught lake trout, seasoned, and baked or broiled

Vegetable Lasagna

Four layers of vegetables and zesty marinara, with mozzarella and Parmesan cheese

Stuffed Shells

Large pasta shells, stuffed with spinach and a blend of Feta, Parmesan, cottage and cream cheese

Penne Pesto

Penne pasta, tossed with pesto sauce made from basil, pine nuts, Parmesan, and olive oil

*Chef Carved Prime Rib

Prime carved to order by a chef positioned at the buffet

1 entrée, 1 starch, 1 vegetable: \$16.95

2 entrees, 2 starch, 1 vegetable: \$18.95

3 entrees, 2 starch, 2 vegetable: \$21.95

*Add \$7.00 fee to entrée price if chef carved prime is an option

**A 20% service charge, plus a Michigan sales tax will be added to the final bill.

Prices are subject to change: please inquire about current costs

