



Reception Buffets

Menu Price Based on 100 or More

Grand Dinner Buffet

Buffet Includes:

- A Elegantly Displayed Arrangement of Fresh Fruit and Vegetables Cascading Down Glass Blocks
 - Strawberries, Grapes, Melons, and Pineapple,
- Garden Fresh Carrots, Radishes, Celery Ribs, Broccoli, Cauliflower, and Cucumbers, with Ranch Dip
- Assorted Bread Sticks, Rolls, and Croissants
- Coffee and Iced Tea- Self Service (we pour after dinner)
- Guest Tables will be Pre-Set with Linen Napkins, Stainless Steel Flatware, Salt and Pepper Shakers, in addition to Sugar and Creamer Containers
- White Linen Tablecloths and Skirting for the Buffet and Beverage Tables
- White Fluted Premium Dinnerware on the Buffet
- Attractive Stainless Steel Chaffing Pans Designed to Hold Foods at Serving Temperature
- Décor Package Includes a Floral Centerpiece for the Buffet, with Additional Arrangements
- Uniformed Buffet Attendants

Entrée (choose one)

- **Chicken Cordon Bleu'**
 - Tender Boneless Chicken Breast, Stuffed with Imported Ham and Swiss Cheese
- **Round of Beef**
 - Carved on the Buffet by our Chef, with Au Jus and Horseradish
- **Roasted Pork**
 - Drizzled with Cranberry Sauce
- **Chicken Piccata**
 - Boneless Chicken Breast served with Lemon Butter Sauce, Capers, and Mushrooms
- **Chicken Parmesan**
 - Boneless Breast of Chicken Smothered in our Zesty Marinara Sauce
- **Beef Tips in Burgundy**
 - Red Wine Beef Gravy with Mushrooms and Steamed White Rice
- **Sliced Smoked Beef Brisket**
 - Carved on the Buffet by our Chef with Horseradish and BBQ Sauce
- **Smoked Turkey Breast**
 - Carved on the Buffet by our Chef
- **Country Ham**
 - Carved by our Chef with Cherry Sauce
- **12pz. K.C. Strip Steak**
 - Grilled on Site by our Chef (additional \$2.60 per person)

- **Chicken Pasta Station**

- Featuring Penne Pasta with Grilled Chicken and Roasted Vegetables, Topped with our Rich Marinara Sauce

Vegetable (choose two)

- Fresh Steamed Vegetable Medley
- Oriental Blend
- Baby Carrots Sautéed in Butter & Garlic
- Green Beans Almandine
- Buttered Peas with Mushrooms

Potato (choose one)

- Oven-Browned Potatoes
- Garden Style Rice
- Au gratin Potatoes
- Garlic Roasted New Potatoes
- Twice Baked Potatoes
- Garlic Mashed Potatoes
- Scalloped Potatoes

Salads (choose one)

- Caesar Salad
- Tortellini Salad
- Seafood Pasta Salad
- Cauliflower Broccoli Salad
- Fresh Garden Salad with Tomatoes and Cucumbers
- Served with Ranch and Vinaigrette Dressings
- Creamy Pasta Salad with Minced Vegetables

**We Can Provide Guest Table Coverings at an Additional Cost
\$17.95 per person (plus 16% service charge and current sales tax)**

**Spears Catering
316-686-5173**