

# **DINNER BUFFET**

Includes Coffee, Tea, and Iced Water.

All dinners will include a Seasonal Vegetable, Warm Dinner Rolls with Butter, and your choices below:

## SPECIALTY SALADS

(Please Select One)

Fresh Wild Garden Salad with choice of dressings Traditional Caesar Salad with croutons Spinach and Citrus Salad with citrus vinaigrette

#### **STARCH SIDE**

(Please Select One)

Oven Roasted Red Potatoes with fresh herbs
Stuffed Baked Potato
Garlic Seasoned Mashed Potatoes
Traditional Baked Potato with Sour Cream and Chives

## **ENTR'EE CHOICES**

Beef Lasagna or Fresh Vegetable Lasagna - \$15.95
Chicken or Veggie Pasta Bar with Italian Marinara or Creamy Alfredo Sauce - \$15.95
Sizzling Teriyaki Chicken - \$14.95
Braised Swiss Steak - \$15.95
Baked Herbed Chicken Quarters - \$16.95
Herb Crusted Baron of Beef - \$18.95
Boneless Barbecue Ribs - \$17.95
Roasted Pork Loin - \$16.95
Baked Salmon Filet - \$25.95

Addition of second entree (minimum 50 guest)....... \$3 more/person

Prime Rib Roast - \$25.95



#### **DESSERT**

Berry Cheesecake - \$4/person Mixed Berry Crisp - \$4/person Decadent Chocolate Cake - \$4/person Brownie with Ice Cream - \$2/person

#### **HORS D'OEUVRES**

(Choose two items below) \$5 per person

Assorted cheeses and Seasonal fruit, with crackers Smoked Salmon Pate with crackers Kalamada Olive Tapenade with crackers Tomato Basil Bruschetta with fresh Mozerella Artichoke dip with Crustini bread

Teriyaki Chicken Wings Assorted Finger Sandwiches Stuffed Mushrooms Sweet & Sour Meatballs Veggie tray with Hummus

\*Hors d'oeuvre pricing is additional and available with dinner selection only. Please ask if you would like pricing for Hors d'oeuvres only.

#### **BEVERAGE SERVICE**

Can be hosted (with or without a limit) or no host

Draft Premium Beer - \$4.50 Domestic Can Beer - \$2.50 Premium Can/Bottled Beer - \$3.50 Red and White Wine - \$5 Soft Drinks - \$2

### AN 18% SERVICE FEE WILL BE ADDED TO THE TOTAL FOOD & BEVERAGE CHARGES

Above pricing is per person based on 50 or more guests. If your group chooses two entrees, we will prepare one-half portions of each, so every guest may have both entrees. Please ask for pricing for smaller group sizes. All food and beverage must be provided by Evergreen unless otherwise agreed to in writing.

Dining room rental fee of \$150-\$250 (Depending on group size) is required for all groups in addition to above per person pricing. Room fee includes use of: white linens, china, silverware, napkins, setup, and cleanup.