

# Dinner Buffet Menu: Off Premise

Served with large Italian or Caesar salad, rolls and butter, and choice of 2 sides

Minimum 30 guests



One Entree:	\$20
Two Entrees:	\$24
Three Entrees:	\$28

## CHOICE OF ENTREE:

Stuffed Chicken Breast	Baked Cod	*Roasted Pork Loin
Chicken Piccatta	Lasagna	Pan-Fried Tilapia
Chipotle Chicken Pasta	*Salmon with lemon butter	**Prime Rib Carving Station
Fetticini Alfredo (v)	*Seared Scallops	*Beef Medallions with Marsala wine sauce
Spanky's Meatloaf	*BBQ Ribs	Baked Ham with honey glaze
Oven Roasted Turkey (optional carving station, \$5 per person)		(optional carving station, \$5 per person)

\*options for an additional \$2 per person

\*\*option for an additional \$8 per person

## SIDES:

Asparagus		*Fresh seasonal fruit
Rice Pilaf	Garlic mashed potatoes	*Gourmet Mac & Cheese
Broccolini	Creamy coleslaw	*Cheesy hash brown casserole
Green Bean Medley	Cold Pasta Salad	
Chipotle Corn	Brown Sugar glazed carrots	
Roasted Red Potatoes	Grilled mushrooms and onions	
California Medley (cauliflower, broccoli, carrots)		

\*options for an additional \$1 per person

[www.buckandhoneys.com](http://www.buckandhoneys.com)

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Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness