

# DINNER BUFFET MENU

\$22.95 PER PERSON ~ SUBJECT TO 7% SALES TAX & 20% GRATUITY FEE

## SALAD OPTIONS (CHOOSE 1)

HOUSE CAESAR GREEK

## BREADS (CHOOSE 1)

FRESH BAKED ROLLS GARLIC BREAD CORN BREAD

## BEVERAGES (CHOOSE 2)

WATER/ADD LEMON UN-SWEET TEA SWEET TEA

## MAIN ENTRÉES (CHOOSE 2)

CHICKEN MARSALA CHICKEN PARMESEAN GRILLED LEMON PEPPER CHICKEN  
COUNTRY FRIED OR BBQ CHICKEN LASAGNA – MEAT OR VEGETARIAN  
BAKED TILAPIA LEMON GRILLED SALMON SEASONED PULLED PORK  
ROAST BEEF WITH BURGUNDY MUSHROOM SAUCE HERB ROASTED TURKEY  
VIRGINIA BAKED HAM

## SIDES (CHOOSE 2)

JAMIN RICE YELLOW RICE THREE CHEESE SCALLOPED POTATOES  
MASHED POTATOES WITH GRAVY ROSEMARY ROASTED RED POTATOES  
SEASONED GRILLED VEGETABLES HONEY ROASTED CARROTS BUTTERED CORN  
MACARONI & CHEESE BROCCOLI SAUTEE COLLARD GREENS  
BAKED BEANS BLACK BEANS

## DESSERTS (CHOOSE 1)

CHOCOLATE CAKE ASSORTED CHEESECAKE ASSORTED COOKIES & BROWNIES

## DINNER BUFFET KIDS MENU (12 & UNDER)

\$10.95 PER PERSON (MINIMUM 10 CHILDREN) [CookingWithNonna.com](http://CookingWithNonna.com)  
SUBJECT TO 7% SALES TAX & 20% GRATUITY FEE

## BEVERAGES

WATER & CAPRI SUN PACKS

## ENTRÉES (CHOOSE 2)

CHICKEN TENDERS HAMBURGERS/CHEESEBURGERS WITH CONDIMENTS HOT DOGS

## SIDES (CHOOSE 2)

FRENCH FRIES APPLESAUCE CHIPS CARROT STICKS W/RANCH DIP

## DESSERTS (CHOOSE 1)

ASSORTED COOKIES