



# The Brookside Buffet

*Dinner Style Buffet  
(Minimum - 50 People)*

## **CHOICE OF THREE ENTREES**

Sirloin of Beef (carved) with Horseradish Mousse  
Honey Baked Spiral Ham (carved) with Pineapple Glaze  
Baked Italian Herbal Chicken  
Seared Salmon - Piccata Style  
Roast Porkloin with Dried Cherry-Port Demi  
Broiled Orange Roughy with a Citrus Butter  
Smoked Breast of Turkey with Cranberry Relish  
Italian Sausage with Assorted Peppers  
Japanese Breaded Walleye with Scallion-Watercress Tartar

## **CHOICE OF THREE SIDES**

Penne Ziti with Sausage Sauce, Stuffed Shells with Red Sauce,  
Gruyere Potatoes Au Gratin, Hash Brown Casserole,  
Saffron Garden Rice Pilaf, Parsley Boiled Potatoes,  
Provencale Tuxedo Orzo, Whipped Yukon Potatoes,  
Rosemary Roasted Potatoes, Herbal Lyonnaise Potatoes,  
Broccoli Crowns with Orange Hollandaise,  
Fresh Green Beans with Pecans & Pancetta,  
Hoisin-Brown Sugar Glazed Carrots,  
Medley of Fresh Seasonal Vegetables,  
(Broccoli, Cauliflower, Carrots, Red Peppers and Green Beans)

## **CHOICE OF FOUR SALADS**

Mixed Greens (with Choice of Dressing), Fresh Seasonal Fruit (Cubed)  
Tomato & Kalamata Olive Salad, Macaroni Salad,  
Basil Garlic Marinated Mushrooms, Pineapple Waldorf,  
Cottage Cheese & Peaches, Red Pepper & Green Bean Salad,  
Sweet & Sour Redskin Potato Salad, Grilled Vegetable Salad,  
Broccoli & Cauliflower Salad

*Freshly Baked Bread & Rolls, Freshly Brewed Coffee & Fresh Strawberry Sundae*