



Buffets

All buffets priced with high-quality disposable ware unless stated otherwise,
And come with coffee, decaf, and tea.

China service available for any buffet at \$2.59++/person.
Additional charges may apply for groups under 50 guests.

Italian Buffet \$14.99++/person

Classic Tossed Salad with Ranch Dressing & Balsamic Vinaigrette
Tri-color rotini & bowtie pastas
Marinara sauce, pesto cream sauce, & spinach-onion cream sauce
Strips of grilled marinated chicken, crumbles of mild Italian sausage
Sautéed peppers & sautéed mushrooms, steamed broccoli & baby carrots
Parmesan cheese, garlic bread, & marinated olives

Taste of Cincinnati \$16.99++/person

Make your own Skyline Chili creation with Hot Dogs, Spaghetti, and all of the fixings. Smoked Montgomery Inn rib tips, LaRosa's pizza and UDF ice cream

Fajita Bar \$14.99++/person

Grilled chicken and beef with spices, cilantro, and lime
Warm flour tortillas
Grilled peppers and onions, spiced black beans, roasted corn
Steamed rice, salsa, cilantro sour cream, shredded Romaine lettuce,
And shredded pepper-jack cheese. Add guacamole for \$1.00/person.

Far East Buffet \$14.99++/person

Stir-fried Szechwan Beef & Teriyaki Chicken with Asian vegetables
Fried Rice, Egg Rolls with Thai chili dipping sauce
Lo mein noodle salad, Fortune cookies

Deli Buffet \$12.99++/person

Turkey breast, roast beef, cured ham, salami, & capicola
Provolone, Swiss, cheddar, & pepper-jack cheese
Selection of breads and Kaiser rolls, potato chips & pretzels
Leaf lettuce, tomato slices, red onion rings, pickle spears, banana pepper rings
Mayonnaise, mustards, & Russian dressing
Choice of 2: potato salad, macaroni salad, cole slaw, fruit salad,
marinated vegetable salad

Wrap It Up

\$13.99++/person

Buffalo chicken wraps with lettuce, tomato, & cheddar
Country turkey wraps with lettuce, tomato, mozzarella, & bacon
Grilled Portabella mushroom wraps with red pepper, lettuce, & sautéed onion
Pickle spears, potato chips and pretzels
Choice of 2: potato salad, macaroni salad, cole slaw, fruit salad,
marinated vegetable salad

Salad Bar & Grill

\$14.99++/person

House greens medley, Caesar Salad
Grilled sliced chicken breast, salmon, beef
Roma tomato slices, green onions, roasted vegetable medley
Fresh-sliced mushrooms, garlic croutons, parmesan & Swiss cheese
Ranch, Italian, Raspberry, and French Dressings
Selection of breads & rolls with butter

Customize It

One Entree \$13.99++/person
Two Entrees \$16.99++/person
Three Entrees \$19.99++/person

Fresh-baked Rolls & Butter
Fresh Seasonal Fruit Salad

Choose an Additional Salad:

Caesar Salad with shredded Parmesan & croutons
Classic Tossed Salad with Ranch and Italian Dressings
Marinated Roasted Vegetable Salad

Choose 2 Sides:

Steamed Fresh Vegetable Medley with lemon butter
Rosemary Roasted Red Potatoes
Rice Pilaf
Garlic Whipped Potatoes
Buttermilk-chive Whipped Potatoes
Mac 'n' Cheese

Entree Options:

Sliced Roast Beef with rosemary-infused demi glace
Sliced Roast Beef with port wine sauce
Sautéed Seasoned Chicken Breast with supreme sauce
Diablo Chicken with Dijon cream sauce
Roasted Salmon with lemon-dill butter
Grilled Lemon & caper scented Tuna steak
Grilled Citrus-marinated Chicken breast
Grilled Red wine-marinated Beef flank steak
Bowtie Pasta Alfredo with chicken and mushrooms
Baked Ziti with Marinara Sauce & mozzarella (vegetarian)
Penne Pasta Alfredo with Spinach, Diced Tomato, & Artichokes (vegetarian)

Buffet Additions (available with any buffet)

Add Soup	\$2.59++/person
Add Chili	\$3.59++/person
Add Fruit Salad	\$2.09++/person

Upscale Buffet Menu Pairings With Same-Pan Presentation

One Entrée	\$24.99++/person
Two Entrees	\$29.99++/person
Three Entrees	\$34.99++/person

These buffet prices include china service

Includes The Following:

Assortment of fresh-baked rolls and breads with whipped sweet butter & raspberry butter

Fresh Garden Greens Salad with cherry tomatoes, crisp carrots, & cucumbers

Strawberry & Mandarin Orange Salad with red onion pickles over house mixed greens

Balsamic Vinaigrette, Raspberry Vinaigrette, and Ranch Dressing

Plus Your Selection Of These Options:

1. Turkey cutlets with lemon & oregano, presented with roasted baby potatoes & stewed green beans
2. Slow-roasted top round of beef with fennel, pepper, & grilled onion relish, presented with potato pierogies & roasted zucchini-carrot mix
3. Braised veal shanks with fried leeks, presented with parsley whipped potatoes & candied baby carrots
4. Roasted rosemary & mushroom chicken breast, presented with lemon & red onion couscous, bundled green beans
5. Grilled ginger & lemon marinated pork cutlets, presented with black bean cakes, braised bok choy, sweet & sour red peppers
6. Country fried beef steak with cider gravy, presented with whipped potatoes & sautéed cucumber with dill
7. Golden-fried beer-battered perch, presented with braised green cabbage, sweet potato chips, & pickle-spiked mayonnaise
8. Grilled five spice chicken, presented over zesty lo mein noodles with snow peas, carrots, water chestnuts, scallions, & sweet peppers, with chilies & citrus
9. Sake-poached salmon with mushroom soy glaze, presented with vegetable fried rice with onion & broccoli, whipped ginger carrots
10. Grilled beef flank steak with garlic & oregano, presented with feta & herb twice-baked potatoes & roasted vegetable medley
11. (VEGAN) Mushroom & rice timbales with leek puree, presented with black bean cakes with whipped sweet potatoes & pear relish

12. (VEGAN) Roasted corn & leek polenta tarts with allspice & cider acorn squash coulis, presented with preserved tomato & braised Belgian endive
13. (VEGAN) Basil & chili spiced orzo pasta with chick peas, green beans, roasted red peppers, lemon, zucchini & red onion, presented under pastry with mushroom jus on the side

(++ = 18% service charge and 6.5% sales tax)