



All Inclusive Package Buffet

Menu

THE GREENWOOD BUFFET INCLUDES THE FOLLOWING:

Fresh Bakery Assortment
Fresh Vegetable Crudites with Herb Dip
Pickle and Relish Tray
California Mixed Greens with Assorted Dressings
Chef's Selection of 3 Complimentary Salads
Choice of Rice or Potato and Seasonal Vegetables

CARVING STATION (Choice of One)

Sterling Silverer Inside Round Roast
Honey Mustard Glazed Ham
Traditional Roast Turkey with Sage Stuffing
Pork Loin with Crown Royal Jus

ENTREE (Choice of One)

Roasted Chicken Stuffed with Spinach, Brie, Pimento, Caramelized Onions Over a Port Wine Jus
Roasted Chicken with a Garlic Herb Crust and Forest Mushroom Cream Sauce
Southern Fried Chicken
Sterling Silver Roast Beef Topped with a Cabernet Jus
Ragout of Beef and Roasted Root Vegetables
Spiced Rubbed Roasted Pork Loin with Crown Royal Jus (Gluten Free)
Oven Poached Salmon with a Soy Honey Ginger Glaze (Gluten Free)
Pan Seared Pickerel with a Lemon Caper Butter Sauce
Roast Turkey Stuffed with Chorizo and Focaccia
Butternut Squash Ravioli with Rose Sauce and Grilled Apples
Perogies with Fried Onions, Bacon and Sour Cream
Spinach and Mushroom Risotto, Shaved Asiago, Herb Oil (Vegetarian)
Meatballs in a Mushroom Gravy Sauce

DESSERT

Featuring Assorted Cakes, Mousses, Dessert Squares, Regular and Decaffeinated Coffee & International Teas

****Upgrade to Carved Prime Rib for \$4/Person**

****Add a 2nd Entree for \$4/Person**