

{ Menu }

Classic Buffet:

\$18 per person (Two Entrees)

\$22 per person (Three Entrees)

Entrees:

(choose two or three)

- ~**Bourbon & Spiced Rubbed Ham** with Apple maple sauce
- ~**Three Cheese Mushroom & Artichoke Lasagna**
- ~**Chicken Lasagna Rolls** with Chive Cream Cheese Sauce
- ~**Slow Roasted Brisket** with Au Jus
- ~**Apple-Rosemary Stuffed Roasted Pork Loin** w/ Brandied Cherry Sauce
- ~**Jamaican Chicken Stew & Rice**
- ~**Peppercorn Encrusted Pulled Pork**
- ~**Shredded Beef** smothered with House Made Barbeque Sauce
- ~**Rosemary Baked Chicken** with White Wine Sauce

Vegetables & Starch:

(choose three)

- ~**Chardonnay Glazed Carrots**
- ~**Roasted Seasonal Vegetable Medley**
- ~**Seasoned Green Beans** with Toasted Slivered Almonds
- ~**New Orleans Corn Pudding**
- ~**Hoppin John**
- ~**3 Cheese Potato Casserole**
- ~**Whipped Potatoes** with Chive Butter

Salads:

(choose one)

- ~**Mixed Fruit Salad** with Margarita Dressing
- ~**Spring Mix Salad** with Choice of House Made Dressing
- ~**Baby Spinach, Pear & Shaved Parmesan Salad** with Balsamic Vinaigrette
- ~**Penne Pasta Salad** with Bluecheese and Basil

Desserts:

(\$2 per person)

- ~**Fruit Cobblers or Crisps**
- ~**Almond White Sheet Cake**
- ~**Chocolate-Chocolate Cake**
- ~**Dessert Bars**
- ~**Carmel Pecan Brownies**
- ~**Slice of Apple or Cherry Pie**
- ~**Decadent -Flavors of Cupcakes**

~Full Service Buffet Includes: Quality Disposable Table Service, Freshly Brewed Coffee and Ice Tea Service

Traditional Dinner Rolls with Butter, Condiments

Ice can be purchased at an additional cost, Bottle Water is \$1 per person

A Deposit is required to lock in your event date

{ Dianna's }
KITCHEN
(785) 856-1328