

LUNCH & DINNER BUFFETS

*Buffet Packages Include Coffee, Tea, and Soft Drinks.
Buffets can be Served Family Style for an Additional \$5 Per Person.*

DELI BUFFET

\$26 Lunch ♦ \$29 Dinner

Served with:

Assorted Breads - Turkey - Ham - Roast Beef - Salami -
Swiss - Cheddar - American
Assorted Cookies & Brownies

Choice of Two:

Mixed Greens Salad with Ranch & Italian Dressings **gf** - Italian Pasta Salad
Caesar Salad - Homemade Redskin Dill Potato Salad **gf**
Homemade Creamy Coleslaw **gf** - Homemade Potato Chips

AMERICAN GRILL

\$28 Lunch ♦ \$31 Dinner

Choice of Two:

Char-Grilled Burgers **gf** - Beer Brats with Onions **gf**
Marinated Grilled Chicken Breast **gf** - Tangy BBQ Pulled Pork

Choice of Two:

Homemade Potato Chips - Homemade Creamy Coleslaw **gf**
Homemade Redskin Dill Potato Salad **gf** - Tater Tots
Mixed Greens Salad with Ranch & Italian Dressings **gf**

Served with:

Assorted Cookies & Brownies

SOUTHWEST TACO BAR

\$28 Lunch ♦ \$31 Dinner

Choice of Two:

Carnitas - Chicken - Ground Beef
Shrimp (Add \$2 Per Person) - Carne Asada (Add \$2 Per Person)

Served with:

Mexican Rice **gf** - Refried Beans **gf** - Tortilla Chips
Flour Tortillas - Corn Tortillas **gf** - Shredded Cheese **gf**
Lettuce **gf** - Tomatoes **gf** - Sour Cream **gf** - Onions **gf**
Homemade Salsa & Guacamole **gf** - Dessert Tacos

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LITTLE ITALY

\$29 Lunch ♦ \$32 Dinner

Served with:

Char-Grilled Italian Sausage with Roasted Peppers **gf**

Chicken Piccata with Lemon Butter Caper Sauce **gf**

Green Beans with Red Peppers **gf**

Freshly Baked Bread

Chocolate Cake

Penne Pasta with

Choice of Sauce:

Marinara Sauce

Asiago Alfredo Sauce

Tomato Vodka Sauce

Choice of Two:

Mixed Greens Salad with Ranch & Italian Dressings **gf**

Italian Pasta Salad

Antipasto Salad **gf**

Caesar Salad

SWINGIN' SET

\$30 Lunch ♦ \$33 Dinner

Served with:

Lemon Pepper Chicken in Fresh Lemon Juice and Cream Reduction **gf**

Atlantic Salmon with Dill Lemon Sauce **gf**

Penne Pasta with Asiago Cheese Sau and Sun-Dried Tomatoes

Baby Kale Salad Tossed with Quinoa, Macadamia Nuts, Broccoli, Snow Peas,
and Sesame Ginger Soy Vinaigrette

Spring Spinach Salad with

Strawberries, Feta, and Raspberry Vinaigrette **gf**

Fresh Fruit Cocktail **gf**

Freshly Baked Bread

Chocolate Cake

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THE DANBY

\$31 Lunch ♦ \$34 Dinner

Served with:

Sliced Peppercorn Sirloin of Beef with Port Wine Reduction Sauce **gf**
Pretzel Crusted Chicken Breast with Honey Mustard Glaze
Macaroni & Cheese
Tomato and Cucumber Salad with Onions, Feta Cheese, and
Artichoke Hearts Tossed in Balsamic Vinaigrette **gf**
Freshly Baked Bread
Chocolate Cake

Choice of:

Charred Broccoli **gf**
Green Beans with Red Peppers **gf**

SOUTHERN BACKYARD BBQ

\$34 Lunch ♦ \$37 Dinner

Choice of Two:

Reserve 22 BBQ Ribs **gf**
Southern BBQ Chicken **gf**
Tangy BBQ Brisket

Choice of Two:

Homemade Creamy Coleslaw **gf**
Homemade Redskin Dill Potatoes **gf**
Mixed Greens Salad with Ranch & Italian Dressings **gf**
Caesar Salad
Freshly Sliced Watermelon **gf**

Served with:

Baked Beans **gf** - Fresh Corn on the Cob **gf** - Skillet Cornbread
Assorted Cookies & Brownies

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AT THE GLEN

\$35 Lunch ♦ \$38 Dinner

Choice of:

Roasted Grecian Chicken with Kalamata Olives, Mushrooms, Marinated Tomatoes, and Feta Cheese **gf** - Roasted Loin of Pork with Peach Bourbon Glace **gf**

Choice of:

Roasted Sirloin of Beef with Demi-Glace - Roasted Salmon with Lemon Dill Creme

Served with:

Haricot Verts Green Beans **gf** - Mashed Potatoes -
Mixed Greens Salad with Ranch & Italian Dressings **gf** - Freshly Baked Bread -
Chocolate Cake

PIG ROAST ON THE PATIO

\$35 Lunch ♦ \$38 Dinner

Served with:

Brioche Buns - Grilled Onions **gf** - Pickles **gf** - BBQ Sauce
Mixed Greens Salad with Ranch & Italian Dressings **gf**
Homemade Creamy Coleslaw **gf** - Homemade Redskin Dill Potato Salad **gf**
Baked Beans **gf** - Skillet Corn Bread **gf** - Assorted Cookies & Brownies

THE WINCHELL

\$49 Lunch ♦ \$55 Dinner

Choice of:

Carved Prime Rib of Beef with Au Jus and Horseradish Sauce **gf**
Carved Beef Tenderloin with Cabernet Demi-Glace **gf**

Choice of:

Chicken Oscar - Roasted Chicken Topped with Lump Crab Meat, Asparagus, and Hollandaise **gf** - Roasted Atlantic Salmon with Lemon Dill Sauce **gf**

Served with:

Mashed Potatoes **gf** - Charred Broccoli **gf** - Mixed Greens Salad with Ranch & Italian Dressings **gf** - Freshly Baked Bread - Chocolate Cake

****\$50 Carving Station Fee****