

Buffets

The Aftermath

Baby spinach salad served with house-made raspberry vinaigrette, candied walnuts, crumbled blue cheese and sliced pears

Seasonal Vegetables

Choice of rice pilaf/ mashed potato/ roasted red potato

Fresh artisan bread with butter

Apple crisp

Choice of two entrees

Salmon grilled and brushed with basil pesto served with a warm raspberry vinaigrette

All natural top sirloin steak served with a roasted tomato and porter jus

House smoked BBQ brisket served with our own stout barbeque sauce

\$35 per person

The Red Menace

Mixed greens with cucumbers, carrots and cherry tomatoes Served with a white balsamic vinaigrette

Seasonal Vegetables

Choice of rice pilaf/ mashed potato/ roasted red potato

Fresh artisan bread with butter

Apple crisp

Choice of two entrees

All natural southern fried chicken

House made troll porter meatloaf served with a roasted tomato and porter jus

Elbow macaroni tossed with a three cheese blend and topped with herbed breadcrumbs then baked to perfection

\$28 per person

The Drawbridge BBQ

White and red cabbage Coleslaw
German style bacon potato salad or roasted
red potatoes
House smoked BBQ beans
Cornbread
Walnut brownies

Choice of two entrees

Free range Chicken
Beef Brisket

\$28 per person

The Italian Mongoose

Romaine tossed with house-made-Caesar
dressing, croutons and parmesan cheese
Antipasti of sliced cured meats, fresh
mozzarella and marinated grilled vegetables
Fresh artisan bread with butter
Apple crisp

Choice of two entrees

Linguini and meatballs tossed in marinara
Lasagna noodles layered with Meat Ragout,
Ricotta, Provolone, Mozzarella and Romano
cheeses
Chicken, pesto and sundried tomato
Linguini
Lasagna noodles layered with roasted
vegetables, mushrooms, marinara sauce,
pesto, mozzarella and ricotta cheeses

\$25 per person

Vegetarian Troll

Mixed greens with cucumbers, carrots and cherry tomatoes Served with a white balsamic vinaigrette

Seasonal Vegetables

Choice of rice pilaf/ mashed potato/ roasted red potato

Fresh artisan bread with butter

Walnut brownies

Choice of two entrees

Rolled Corn Tortillas Filled with Beans, Cheddar, and Pepper Jack Cheeses. Baked and Topped With A roasted Tomatillo Sauce.

Lasagna noodles layered with roasted vegetables, mushrooms, marinara sauce, pesto, mozzarella and ricotta cheeses

Elbow macaroni tossed with a three cheese blend and topped with herbed breadcrumbs then baked to perfection

\$25 per person