

# DINNER BUFFETS

Served After 4PM

All Buffet Menus Include Disposable Chafing Dishes and Disposable Plate/Fork/Knife/Napkin, Choice of Potato, Vegetable, Salad and Bread.  
Add Real Silverware and China Plate \$2.00 | Add Linen Table covers and Napkins \$2.00

## OPTION 1 \$13.95

### CUT ROAST TURKEY WITH DRESSING

Natural whole Turkey Roasted to Perfection

### LYNDE'S BROASTER CHICKEN

Breaded Chicken With Original Broaster Flour Breading pressure fried to a golden brown

### BAKED COD

Filet of Cod baked in a light Butter Crumb topping with a hint of Lemon

### SMOKED BONELESS OVEN BAKED HAM

Glazed with Honey or Pineapple Sauce

### MEATLOAF

Our Homemade Meatloaf topped with a Sweet and Savory Ketchup Sauce

### GRILLED BONELESS CHICKEN BREAST

Grilled Tender Chicken Breast with Choice of Sauce:

Garlic White Wine Mushroom Sauce

Rosemary Butter Cream Sauce

Alfredo Sauce

Cajun Cream Sauce

## OPTION 2 \$14.95

### CHICKEN DELMONICO

Grilled Chicken topped with shaved Ham and Swiss Cheese sauce

### BABY BACK RIBS

Slow roasted Pork Ribs smothered in house made BBQ sauce

### CHICKEN KIEV

Breaded Chicken with Garlic Herb Butter

### ROAST PORK LOIN WITH DRESSING

Seasoned Boneless Pork Loin with Homemade Bread Dressing

## OPTION 3 \$16.95

### ROAST BEEF

Slow Cooked Tender Roast Beef sliced and served in its natural Juices

### CANADIAN WALLEYE

6-8oz Walleye filet topped with Toasted Almonds

### BACON WRAPPED PORK LOIN

Pork Loin wrapped in Bacon and stuffed with our Buttery Wild Rice Blend with Delicious Herbs and Spices

### BAKED SALMON

Topped with a Lemon white Wine sauce

### CHOOSE AN ADDITIONAL:

ENTRÉE: ADD \$2.95 TO ORIGINAL PRICE | POTATO OR VEGETABLE: ADD \$1.50 TO ORIGINAL PRICE

## PRIME RIB

Market value pricing

### POTATO CHOICES:

Mashed Potatoes with gravy (whipped with skins)

Garlic Mashed Potatoes

Asiago Mashed Potatoes

Tex-Mex (baby reds, onions, peppers)

Bread Dressing (celery, onions & seasoning)

Wild Rice Blend (with Bacon, Onion, Celery and Diced Pimentos)

Creamy Cheese Hashbrowns

Baked Potatoes (with Butter and Sour Cream)

Au Gratin (Sliced potatoes with blended cheese sauce)

Scalloped (sliced potatoes with seasoned cream sauce)

### BREAD CHOICES:

Variety of Dinner Rolls

Garlic Buttered Breadsticks

French Bread

Garlic Bread

### VEGETABLE CHOICES:

Seasoned Roasted Veggies (Red, Yellow and Orange Peppers, Asparagus, Grape tomatoes)

Green Beans Almondine

Sauteed Veggies (Onions, Peppers, Yellow Squash, Green Zucchini and Snow Pea Pods)

Buttered Corn

Glazed Baby Carrots

Corn O'Brien (Bacon, Onion & Green Pepper)

### SALAD CHOICES:

Tossed Garden Salad (with Assorted Dressing Packets)

Mixed Field Greens (with Strawberries and Raspberry Vinaigrette)

Caesar Salad (with Caesar Packets)

Spring Mix (with Candied Walnuts, Dried Cranberries and Feta Cheese with Homemade Honey-Lemon Vinaigrette)

Spinach Salad (Fresh Spinach with sliced eggs, crumbled bacon and Red Onions. Served with our Homemade Tomato-Bacon Dressing)