



DINNER COLLECTIONS

EMERALD

BUFFET MENU

Our most affordable wedding buffet for the value conscious bride opens with our house bistro salad, dinner rolls and butter, choice of one entrée and two side dishes, and upscale disposable table service.

Our formal attired professional serving staff arrive to set up linens and wire chafers for the food buffet, provide buffet line service, light clean-up and packaging of leftovers. Staffing is provided for a total of three hours.

\$18.99 per guest

Select an Entree:

Herb Baked Chicken:

Our roasted, bone-in Amish chicken is dusted with a medley of herbs and baked until golden brown

BBQ Chicken:

A favorite Amish bone-in chicken hand-brushed with our sweet, smoky, savory barbecue sauce

Roast Beef au Jus (Add \$3.00):

Tender, slow roasted beef with celery, sweet carrots and onions carved and served with au jus

Burgundy Braised Beef Tips (Add \$3.00):

Sirloin tips seared and slow simmered in a rich sauce of red wine and mushrooms

Italian Sausage and Peppers:

Sweet Italian sausage prepared in a mélange of sweet peppers and onions

Cabbage Rolls:

Hand rolled cabbage leaves stuffed with seasoned ground beef, rice and onions baked in our signature tomato sauce

Lasagna Roulades:

Pasta rolled around three cheeses and baked with your choice of red marinara, creamy Alfredo, or our house made signature blush sauce and baked to perfection

Glazed Baked Ham:

Tender slices of smoked ham prepared with a generous glaze and sweet pineapple

Your Entrée Choice is Complemented with Two Side Dishes Chosen During Your Tasting.

Additional Entrée Suggestions, Gluten Free, and Vegetarian Options Are Available.