



DINNER COLLECTIONS

RUBY

BUFFET MENU

This exceptional wedding buffet menu offers your guests an opportunity to enjoy a light hors d'oeuvre hour while they await your arrival. An inviting buffet presented on linen begins with a tossed bistro salad, dinner rolls and butter, choice of an entrée, two sides and our chef inspired pasta dish.

Our professional serving staff provides linen and chafers for the food tables as well as china, linen napkin and flatware for each guest. Buffet line service, table bussing, clean up of food buffet and packaging of leftovers are handled by our formal attired staff. Our staff is at your venue for four hours.

\$27.99 per guest

Choose a Featured Entrée:

**Roast Chicken with
Sherry Mushroom Cream Sauce:**

Tarragon seasoned bone-in Amish chicken roasted and then simmered with a rich sherry mushroom cream sauce

Champagne Chicken:

Our house made sophisticated champagne cream sauce is presented over a seasoned, pan sautéed boneless chicken breast

Chicken Marsala:

Boneless chicken breast enrobed with our lush Marsala sauce accented with mushrooms

Beef Tournedos with Diane Sauce (Add \$4.00):

Tenderloin tips sautéed with button mushrooms and garlic drenched with a demi-glace enhanced with Brandy and Dijon mustard

House Seasoned

Roast Top Sirloin au Jus (Add \$3.00):

House seasoned top sirloin roast seasonings offer a robust flavor which is only enhanced by the au Jus

Pork Tenderloin de Firenze:

Hand carved roasted pork tenderloin stuffed with herb dressing, roasted tomatoes, spinach, and three cheeses

Braised Beef Brisket with Hunter's Sauce (Add \$3.00):

Thinly sliced, super slow roasted beef brisket is served with our house made hunter's sauce loaded with colorful peppers and carrots

Your Choice of Entrée is Complemented with a Chef Inspired Pasta Dish and Two Side Dishes Chosen During Your Tasting.

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