# Oliver Farms 

DINNER BUFFET

(25 Person Minimum)
Please choose entrée selections.
All buffets include one salad, choice of two dressings, two side dishes, one dessert assorted dinner rolls with butter, coffee, decaffeinated coffee, hot tea and iced water.

## Entrée Selections

1 entrée selection $\$ 35.00$
2 entrée selections $\$ 39.50$
3 entrée selections $\$ 43.00$
4 entrée selections $\$ 44.00$

## SALADS

(Choose One)
$\$ 5.50$ per person charge for each additional salad
Mixed Field Green Salad with Dressing
Caesar Salad with Fresh Croutons and Parmesan Cheese
Baby Spinach with Red Onions, Hard Boiled Eggs and Poppy Seed Dressing
Sliced Seasonal Fruit and Berries Platter
Tomato and Mozzarella Salad Tossed with Pesto Vinaigrette
Mediterranean Pasta Salad
Potato Salad
Broccoli Raisin Salad
Cheese Tortellini Salad with Diced Tomatoes, Scallions, Capers and Kalamata Olives
Cole Slaw

## ENTREES

Sliced Top Sirloin of Beef
Beef Tenderloin with Rosemary Demi-Glace ( $\$ 6.00$ extra)
Sliced Flank Steak with mushroom red wine sauce
Pork Medallions with Whole Grain Mustard Sauce
Grilled Lemon Pepper Pork Tenderloin
Maple Pork Loin Medallions with Glazed Apples
ENTREES CONTINUED

Chicken Breasts Grilled, Barbecue or Fried
Sautéed Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce
Grilled Chicken Breast with lemon pepper sauce
Parmesan Chicken Breast with an Italian Marinara Sauce
Chicken Breast with White Wine, Lemon and Caper Sauce
Roasted Sage Turkey Breast
Baked Salmon
Baked White Fish with Fresh Herbs, Butter and Breadcrumbs
Baked Stuffed Ravioli in Marinara Sauce
Cheese Tortellini with Pesto Cream Sauce
Lasagna (Beef or Vegetarian)
Pasta Primavera
Penne Pasta with Broccoli, Zucchini, Red Bell Peppers,
Mushrooms in Marinara Sauce

## SIDE DISHES

(Choose Two)
\$4.00 per person charge for each additional side
Mashed Potatoes
Scalloped or Au Gratin Potatoes
Herb Roasted Red Skins
Macaroni and Cheese
Glazed Baby Carrots
Green Beans Amandine
Broccoli Rabe Sautéed in Garlic
Sautéed Vegetables
Roasted Asparagus, Lemon Butter Sauce
Wild Rice Pilaf
Thyme Scented Basmati Rice

## DESSERT

(Choose One)
$\$ 4.50$ per person charge for each additional dessert
Assortment of Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies

DESSERT CONTINUED

# Chocolate Fudge Brownies <br> Lemon Bars <br> Pecan Diamonds <br> Strawbery Crumble <br> Carrot Cake Squares with Cream Cheese Frosting <br> Assorted Homemade Cupcakes <br> Traditional Cheesecake Squares with Berry Compote Gold Spice Cake Squares with a Caramel Frosting 

All Prices Are Subject to 7.5\% Sales Tax and 20\% Service Charge


