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

<u>SALADS</u>

(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

<u>DESSERT</u> (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

Lemon Bars

Pecan Diamonds

Strawberry Crumble

Carrot Cake Squares with Cream Cheese Frosting

Assorted Homemade Cupcakes

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

