

Breakfast

BUFFET MENU

(Priced Per Person)

East Side Scramble\$9.95

- Mini Muffins
- Fresh Fruit Tray
- Orange Juice and Coffee
- Scrambled Eggs
- Choice of Two:
 - Sausage Links
 - Bacon
 - Sausage Patty
 - Canadian Bacon
 - Breakfast Ham
- Choice of One
 - Hash browns
 - Potatoes O'Brian
 - American Fries

Old Fashioned

Waffle Bar\$10.95

- Make Your Own Waffles
- Fresh Fruit Tray
- Orange Juice and Coffee
- Scrambled Eggs
- Sausage Links and Bacon
- American Fries
- Sliced Strawberries
- Whip Cream
- Warm Syrup

Golden

French Toast Bar\$10.95

- Fresh Fruit Tray
- Orange Juice and Coffee
- Scrambled Eggs
- Sausage Links and Bacon
- American Fries
- Warm Syrup

Hor D'oeuvre

DISPLAYS

Imported and Domestic

Cheese Platter

- Small (serves 25-50)\$150.00
- Medium (serves 50-75) ..\$225.00
- Large (serves 75-125)\$375.00

Garden Fresh Vegetables

- Small (serves 25-50)\$150.00
- Medium (serves 50-75) ..\$225.00
- Large (serves 75-125)\$375.00

Seasonal Selection of Fresh

Fruit and Berries

- Small (serves 25-50)\$125.00
- Medium (serves 50-75) ..\$175.00
- Large (serves 75-125)\$275.00

Whole Poached Atlantic

Salmon Display

- Served with Boiled Shrimp
- Garnish\$250.00

Hot Hors D'oeuvres

(50 pieces)

- Swedish Meatballs\$50.00
- BBQ Meatballs.....\$50.00
- Sweet & Sour Meatball ..\$50.00
- Buffalo Wings\$50.00
- Italian Sausage Stuffed
- Mushrooms\$60.00
- Pork Filled Pot Stickers \$60.00
- Mini Egg Rolls\$60.00
- Crisp Fried Mushroom ..\$50.00
- Mini Tacos.....\$50.00
- Mozzarella Sticks\$50.00

Cold Hors D'oeuvres

(50 pieces)

- Iced Shrimp Cocktail with
- Lemon\$150.00
- Bruchetta\$60.00
- Pizzettas (6).....\$60.00
- Salami Cornucopias\$50.00
- Ham Roulades
- with Honeydew Melon..\$50.00
- Asparagus Wrapped
- with Prosciutto\$65.00
- California Rolls.....\$50.00
- Red Pepper Cream Cheese
- Brochettes\$50.00

Cooking

STATION

(Priced Per Person)

Italian Pasta Bar\$14.95

- Cheese Tortellini and
- Penne Pastas
- Marinara & Alfredo Sauces
- Italian Sausage, Prosciutto
- Ham, Chicken Breast
- Fresh Vegetables, Herbs and
- Olive Oil
- Caesar Salad and Garlic Toast



Joseph's
GRILL

Lunch

BUFFET MENU

(Priced Per Person)

Deli Buffet\$12.95

Tossed Green Salad
 Potato Salad
 Cole Slaw
 Fresh Fruit
 Deli Tray:
 Turkey, Roast Beef, Ham,
 Sliced Red Onion, Lettuce,
 Tomato, Pickle Spears
 Sliced Breads
 Mayonnaise, Mustard,
 Horseradish Sauce
 Cookies and Bars

Tuscany Buffet\$12.95

Greek Salad
 Italian Pasta Salad
 Antipasta Tray
 (Artichoke, Red Pepper,
 Olives, Pepperoncinis,
 Grilled Zucchini & Yellow
 Squash, Roma Tomatoes)
 Pre-made Sandwiches:
 Prosciutto Ham, Provolone,
 Lettuce, Tomato, Red
 Pepper Aioli on Fresh
 Baked Ciabatta

Turkey, Red Onion, Bacon,
 Tomato, Monterey Jack
 Cheese, Pepperoncinis,
 Creamy Italian Spread on
 Fresh Baked Focaccia
 Cookies and Bars

Western Buffet.....\$12.95

BBQ Boston Butt
 Baked Beans
 Corn on the Cob
 Potato Salad
 Cole Slaw
 Cornbread Muffins

Fajita Buffet.....\$13.95

Beef Fajitas and Chicken Fajitas
 tossed with Mixed Peppers and
 Onions
 Mexican Rice
 Refried Beans
 Condiments:
 Sour Cream, Salsas,
 Lettuce, Tomato, Jalapenos,
 Shredded Cheese
 Chips & Salsa

Harvest Buffet 1\$12.95

Honey Glazed Ham
 Pineapple Glaze
 Au Gratin Potatoes
 Vegetables du Jour
 House Salad
 Dinner Rolls and Butter

Harvest Buffet 2\$12.95

Roast Turkey Breast, Fresh
 Herb Stuffing
 Garlic Mashed Potatoes
 Vegetables du Jour
 House Salad, Dinner Rolls and
 Butter

Dinner

BUFFET MENU

(Priced Per Person)

Choice of Salad:

House Salad
 Mixed Field Greens, Sliced Red Onion, Sliced Tomato, Choice of Dressing
 Greek Salad
 Field Greens, Pepperoncinis, Olives, Feta Cheese, Red Onion, Tomato
 Balsamic Dressing
 Caesar Salad
 Crisp Romaine Leaves, Fresh Parmesan Cheese, Focaccia Crouton,
 Caesar Dressing

Choice of Two Entrees from Section 1 or Section 2

Section 1\$14.95 Per Person

Mediterranean Grilled Chicken Breast
 Chablis Creme
 Fettuccini Noodles

Roast Lemon-Thyme Chicken
 Roast Russet Potatoes
 Natural pan Juice

Sliced Roast Beef
 Garlic Mashed Potatoes
 Mushroom Gravy

Beef Bourguignon
 Pepper & Onions
 Rice Pilaf

Slow Roasted Dijon Pork Loin
 Roasted Baby Red Potatoes
 Cranberry-Apricot Chutney

Baked Atlantic Salmon
 Almond Basmati Rice
 Hollandaise Sauce

Campers Walleye
 Calico Rice
 Dried Cranberry-Pecan Butter

Meat Lasagna
 Fresh Parmesan Cheese
 Garlic Bread

Section 2:\$16.95 Per Person

Chicken Saltimbucca
 Penne Pasta
 Red Pepper Sauce

Asparagus Stuffed California Chicken
 Sun-dried Tomato Polenta
 Creamy Pesto Sauce

Beef Kabobs
 Calico Rice
 Red Zinfandel Reduction

Grilled Pork Chops
 Red Pepper Mashed Potatoes
 Stone Ground Mustard Sauce

Baked Rainbow Trout Fillets
 Basmati Rice
 Tomato-Basil Glaze

Seafood Trio Fettuccini
 (Shrimp, Scallops, Mussels)
 Cilantro Creme Sauce

Seared Salmon Medallions
 Confetti Cous Cous
 Orange Tangy Vinaigrette