

DINNER BUFFET MENU

Includes salad served tableside with balsamic vinaigrette & ranch dressing, artisan bread basket with infused dipping oil, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

Includes two Cocktail Hour Appetizers, one of which can be passed or served tableside for no additional charge

ENTREES

Choice of Two

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

SLOW ROASTED ROSEMARY CHICKEN

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

CHICKEN CORDON BLEU

Tender marinated chicken stuffed with prosciutto ham and cheese, rolled in our blend of breadcrumbs, thyme, butter, salt and pepper and cooked to perfection making this classic dish the perfect entrée

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and Italian cheese medley, topped with marinara

HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken thighs baked in our lemongrass, soy and honey seasoning

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with marinara

LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich creamy parmesan sauce

FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki or maple bourbon glaze

SPIRALED FAJITA STEAK

Thinly sliced flank steak grilled to perfection and filled with julienned vegetables, seasoned with olive oil, salt and pepper, and fresh rosemary

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PORK SCALLOPINI

Tender roasted pork in a creamy sage sauce

GRILLED AUKRA NORWEGIAN SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

CHEF CARVED MEATS

Choice of One

Top round roast with mushroom sauce

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish +2 pp

SIDES

Choose one from each category

Vegetables:

Chef's Roasted Seasonal Vegetables

Vegetable Orzo Pasta

Honey Glazed Carrots

Fresh Green Beans with Bacon and Onion

Oven Roasted Brussel Sprouts

Southern Style Corn with Red Peppers

Roasted zucchini, yellow squash and onions

Roasted Asparagus

Starch:

Penne Pasta with Marinara, Alfredo or Pesto

Roasted Garlic Mashed Potatoes

Smashed Red Skin Potatoes

Gourmet Macaroni & Cheese

Au Gratin Potatoes

Broccoli Rice Casserole

Baked Potato Wedges

Parsley New Potatoes

Wild Rice Pilaf

Sweet Potatoes

Third entrée available additional 5 pp
Third side option available additional 3.50pp

VEGETARIAN - VEGAN - GLUTEN FREE

WEDDINGS • RECEPTIONS • SOCIAL EVENTS
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