



Executive Buffet Dinner Menu

Catering By:



ROCKMAN'S CATERING

ENTREES

Wild Rice Stuffed Chicken Breast

boneless, skinless chicken breast stuffed with wild rice, lightly breaded

Roast Porkloin w/Sautéed Peppers & Mushrooms

boneless, center-cut porkloin; slow roasted with an Italian seasoning rub, sliced and served with sautéed fresh mushrooms & peppers

Roast Duckling a l'Orange

classic European dish; tender, juicy roast duck with an orange glaze

Beef Stroganoff w/Parslied Egg Noodles

tenderloin tips, sautéed with mushrooms & pearl onions in a sour cream gravy; served with parsley-buttered egg noodles

BBQ Baby Back Pork Ribs

slow roasted, smothered in our tangy BBQ sauce (falls off the bone!)

Steak Medici

pan-seared sirloin steak in a mushroom-port wine sauce, topped with fresh chopped parsley

Chicken Breast Picatta

boneless, chicken breast, lightly breaded and sautéed in lemon-butter

Chicken Breast Florentine

boneless, skinless chicken breast stuffed with spinach & feta cheese, lightly breaded and served with a supreme sauce

Jambalaya

Cajun specialty; chicken, shrimp, ham, peppers, onions & rice in a spicy tomato sauce

Pecan-Crusted Salmon

boneless salmon filet with a toasted honey & pecan topping

SALADS

*Garden Salad
w/Assorted Dressings
Vintner's Salad*

*w/Red Wine Vinaigrette
Marinated Vegetables*

*Lopez Island Salad
w/Vinaigrette Dressing
Seasonal Fresh Fruit Salad
Curried Shrimp & Rice Salad*

*Italian Pasta Salad
Potato Salad*

STARCHES

*Parslied Baby Red Potatoes
Baked Potatoes*

*w/Sour Cream & Butter
Oven Roasted Potatoes*

Mashed Potatoes w/Gravy

Twice Baked Potatoes

Garlic Mashed Potatoes

Fettuccine w/Garlic & Parmesan

Wild Rice Blend

Rice Pilaf

VEGETABLES

*Roasted Vegetable Medley
Orange-glazed Baby Carrots*

*Green Beans Almondine
Peas w/Mushrooms*

*Roasted Root Vegetables
Buttered Corn*

*Herb Mixed Vegetables
Buttered Broccoli Spears*

*Cauliflower AuGratin
Sweet & Sour Green Beans*

Choose your entree(s), 1 salad, 1 starch and 1 vegetable.

All dinners include: assorted, fresh baked rolls w/butter & margarine, coffee w/cream & sugar and milk

BUFFET STYLE SERVICE

1 Entree	22.25/person
2 Entrees	23.65/person
3 Entrees	24.85/person

Additional side dish: .80/person each
(starch, salad and/or vegetable)

FAMILY STYLE SERVICE

1 Entree	23.90/person
2 Entrees	25.10/person
3 Entrees	26.40/person

Additional side dish: .95/person each
(starch, salad and/or vegetable)



*~ Minimum - 60 guests (add 15% for groups under 60) ~
~ An 18% service charge and 5.5% sales tax will be applied to all food and beverages ~
All prices include china, linens (tablecloths & napkins), silverware, tables and chairs.*

