



BUFFET MENU \$27/person

Appetizer:

- Mini Pretzel bites with Lager Beer Cheese Dip, beer mustard and crudité veggie tray

Salads (choose one):

- Garden Salad: House mixed greens with pickled carrots, sliced cucumber, grape tomatoes, red onion and croutons, along with a duo of house made dressings: Southwest Ranch and Balsamic Vinaigrette
- Citrus Salad: Tossed mixed greens in a Citrus Vinaigrette and topped with candied pecans, dried cranberries, and goat cheese crumbles - GF
- Spinach Salad: Spinach tossed with Balsamic Vinaigrette, fresh strawberries, blanched pecans, and goat cheese crumbles - GF

Sides (choose one):

- Haricot Vert Green Beans: A thin and tender green bean, steamed and seasoned with butter and salt - GF
- Vegetable Medley: Steamed and seasoned mixture of broccoli, carrots and red bell peppers - GF

Sides (choose one):

- Garlic Mashed Potatoes: Red potatoes seasoned with a bit of garlic - GF
- Herb Quinoa: Steamed quinoa with fresh herbs - GF

Main entrée (choose two):

- Pilsner Chicken: Pan fried chicken breasts with Dam Paradise Pilsner cream sauce and Crimini mushrooms
- Herb Roasted Pork Loin: Rubbed with fresh herbs, roasted to medium temperature and sliced and served with brown gravy - GF
- Jalapeno Salmon: Fresh Atlantic salmon glazed with a honey jalapeno sauce - GF
- **Vegetarian Option** Linguine Alfredo: Linguine pasta & broccoli tossed in a creamy Alfredo sauce topped with Asiago cheese. (pasta does contain eggs)

*If vegetarian option is added to the two meat options add \$5 per person

*This dish can also be made "to order" to accommodate a small number of vegetarian guests

Gluten friendly options marked GF