



A New World Country Inn

Catering to You

Dinner Buffet

Dinner Buffet

Includes Bread and Butter Display

Salads

- Tossed garden greens with choice dressing
- Caesar salad with garlic croutons, bacon and reggiano cheese
- Pasta salad with grilled vegetables and sundried tomato vinaigrette
- Roasted potato salad with caramelized onion and creamy dijon dressing
- Steamed new potato salad with fresh lemons, olive oil, capers and fresh herbs
- Homestyle coleslaw with shaved red onion
- Marinated vegetable salad in garlic and herb dressing
- Tomato and cucumber salad with crumbled feta and red wine vinaigrette

Cold Display

- Vegetable & Dip Platter
- Cheese & Cracker Board add: \$1.50 for imported cheeses
- Grilled Asparagus Marinated in balsamic vinaigrette
- Tomato & bocconcini platter with fresh basil
- Sliced meat and charcuterie platter

Potatoes & Pasta

- Braised leek and roasted garlic dauphnoise potatoes
- Roasted garlic and caramelized onion potatoes tossed in herb butter
- Pancetta and chive skin-on smashed potato
- Whipped potatoes with fresh herbs
- Rice Pilaf
- Mushroom risotto - add: .50
- Penne in smoked tomato sauce
- Garlic and herb fusilli

Hot Vegetables

- Seasonal vegetable medley
- Balsamic grilled vegetables
- Green beans almondine
- Roasted asparagus with lemon butter
- Maple glazed baby carrots
- Roasted zucchini and tomatoes

Entrees

- Braised Mediterranean chicken thighs
- Roast Porkloin with pommery mustard jus
- Charbroiled chicken breasts with spicy mango salsa
- Stuffed chicken with basil and bocconcini with chunky tomato jus
- Veal marsala and veal cutlets with panchetta and marsala infused sauce
- Grilled sausage and four cheese lasagna
- Baked Northern Walleye with lemon caper butter
- Baked Atlantic Salmon Cerise with roasted peppers and dried cherries
- Chipotle glazed chicken in our house chipotle BBQ Sauce
- Grilled Pork Medallions with smoked pepper jus
- Turkey Scallopinni with lemon and caper jus

Dessert

- Fresh Fruit Platter
- Assorted pastries and tarts
- Baked cheesecakes
- Drambuie flambe station

Please add taxes to each item



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Dinner Buffet

Buffet Pricing

Per Person

\$23.95	\$28.95	\$34.95	\$39.95
Includes:	Includes:	Includes:	Includes:
3 Salads	4 Salads	5 Salads	6 Salads
2 Cold Display	2 Cold Display	3 Cold Display	3 Cold Display
2 Entree	3 Entree	4 Entree	4 Entree
1 Potato	2 Potato	3 Potato	4 Potato
1 Vegetable	1 Vegetable	1 Vegetable	2 Vegetable
Pastries & Tarts	All Desserts	All Desserts	All Desserts

Add-ons to all buffets

All priced per person

Cold

Poached shrimp display with lemons, tabasco and cocktail sauce	\$3.50
Smoked salmon with dill aioli, cucumber and capers	\$3.00
Cheese Board Import	\$4.50
Cheese Board Domestic	\$3.00
Antipasti Platter	\$4.25
Relish Tray	\$1.50
Hummus & Tzatziki Platter	\$2.00
One choice from the cold salad selection	\$2.00

Hot

Carved Prime Rib	\$5.25
Carved Inside Round	\$3.75
Carved Porkloin	\$3.75
Additional Meat Entree	\$4.95
Additional Potato Choice	\$2.50
Additional Vegetable Choice	\$3.00

Dessert

Flambe Station - Drambuie flambeed berries made to order on gelato in a brandy snap basket	\$2.00
Fresh Fruit Platter	\$3.00
Chocolate Fountain with fresh fruit, biscotti and Italian cookies	\$4.00

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Dinner Buffets

Mediterranean Buffet

40 guests minimum

\$34.95 per person

Cold Platters

Antipasti Platter with Italian meats and cheeses, marinated vegetables and crostini
Tossed garden greens with balsamic vinaigrette
Caesar salad with croutons, bacon and reggiano cheese
Pasta Salad with marinated peppers and olives tossed in sundried tomato vinaigrette
Tomato and cucumber salad with feta cheese and red wine vinaigrette
Marinated romano bean salad with grilled eggplant

Hot Selections

Braised Mediterranean chicken thighs
Pan roasted pork cutlets with gorgonzola cream and figs
Grilled sausage and four cheese lasagna
Penne with roasted garlic cream, panchetta and mushroom
Traditional ratatouille
Add: Carved Prime Rib \$5.75

Dessert

Traditional Tiramisu
Chocolate Fountain with biscotti and Italian cookies
Fresh Fruit Platter

Oriental Buffet

40 guests minimum

\$25.95 per person

Cold Platters

Shaved Chinese cabbage with sesame vinaigrette and spring onion
Oriental Salad with mandarins, chow mein noodles, toasted almonds, spring greens and lemon soy vinaigrette
Vermicelli Salad with glass noodles marinated in Thai Sesame Dressing with bell peppers

Hot Selections

Honey Garlic braised spareribs
Sesame beef and greens
Chicken tempura with sweet and sour sauce
Fried Rice
Vegetables Stir Fry

Dessert

Caramelized banana bread pudding with coconut cream
Fresh Fruit Platter

Please add taxes to each item