

DINNER BUFFET



Price based on adding both entrée choices together.

White China salad & entrée plates, silverware (*salad fork, entrée fork & knife*), linen napkins, 6-inch, white eco choice disposable plates & black plastic forks if you choose to do a dessert

If your dinner is under the tent we will use 3- compartment white eco choice plates, rolled black plasticware, 12 & 9 oz plastic cups

Add a cocktail hour & hors d'oeuvres at an additional cost.

Glass water goblets filled before dinner, self-serve water & iced tea station. White china coffee cups & self-serve coffee station available once dinner is served.

Served buffet: choose 2 entrées, 3 sides and a salad (*we can accommodate dietary needs on an individual basis*)

Salad is at a station near buffet. House made dinner rolls & butter at each table.

Choose one: Mixed green salad station with ranch & red wine vinaigrette or Caesar salad station

**Tax and 18% service charge additional*

BEEF

Carved Smoked Black Pepper Brisket – liberally rubbed with salt & fresh cracked pepper, smoked with oak overnight, served with bread & butter pickles, workshop slop bbq & 'bama white bbq sauces

Carved Prime Rib – herb rubbed & kissed with smoke, cooked to medium & seared over charcoal, served with horsey sauce, jus & fresh grated horseradish

Carved Beef Tenderloin – rubbed with roasted garlic, salt & pepper, sous vide to medium & seared over charcoal, served with rosemary port demi

Carved Roast Beef – herb rubbed & kissed with smoke, cooked to medium & seared over charcoal, served with horsey sauce, jus & fresh grated horseradish

Meatloaf – chipotle bbq glazed

PORK

Carved Grilled Pork Loin – marinated in citrus criollo sauce, served with roasted garlic chimichurri

Pulled Pork – brown sugar & chili rubbed pork shoulder smoked with apple wood overnight, served with workshop slop bbq & 'bama white bbq sauces

POULTRY

Grilled Dry Rub Chicken Breast - served with workshop slop bbq sauce or 'bama white bbq

Grilled Limoncello Chicken Breast - served with a poached garlic, sun dried tomato & caper ragout

Herb Rubbed Whole Chicken - roasted over charcoal, butter basted & cut into 8 pieces, served with a black pepper gravy

Southern Fried Chicken - whole chicken pieces marinated in a top secret formula, breaded and fried until crispy, served with a sage cream sauce & hot sauce

Citrus Criollo Whole Chicken - roasted over charcoal, cut into 8 pieces & served with a mojo sauce

SEAFOOD

Barbecued Salmon - brown sugar & chili rubbed, roasted over charcoal

Jumbo Lump Crab Cakes - served with a Louisiana remoulade

Jumbo Cajun BBQ Shrimp - served with a spicy beer & butter broth

VEGETARIAN

Pappardelle & Mushrooms - served in a garlicky olive oil sauce with feta

Pappardelle San Marzano - served in a tomato sauce with fresh basil

Grilled Barbecued Tofu - brown sugar & chili rubbed

Jambalaya - rice, chorizo seasoned seitan, mushrooms, cumin demi-glace

SIDES

Crispy Fried Red Potatoes - tossed in garlic & rosemary

Creamy Mashed Potatoes

Potatoes Gratin

Smoked Baked Potato - sour cream & butter

Grilled Seasonal Vegetables

Pan Fried Brussels Sprouts - lemon zest

Snyder's Farm Corn on the Cob - mid July to October
(*approximately*)

Succotash - corn & lima bean

Steamed Broccoli - garlic & smoked salt

Fried Rice

Dirty Rice

DESSERTS AVAILABLE

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