

# *Dinner Buffet*

## *Entrée Selections*

**Tossed Salad With Warm Bread and Butter**

**Rosemary Roasted Boneless Breast of Chicken  
Grilled or Blackened Breast Of Marinated Chicken  
Chicken Tarragon in a Light Beschamel White Sauce  
Chef Carved Prime Rib of Beef Roasted Medium Rare  
Broiled Beef Filet Mignon Au Jus 7 oz  
Chef Carved Roasted NY Strip Loin  
Chef Carved Slow Roasted Beef Eye of the Round  
Chef Carved Roasted Premium Virginia Ham  
Teriyaki Beef and Shrimp On a Bed of Rice  
Classic Beef Stroganoff Over Pasta  
Lemon Thai Curry Shrimp and Chicken Over Rice  
Sliced Roast Loin of Boneless Pork with a Creamy Southern Style Au Jus  
Wild Mushroom and Sun-Dried Tomato Penne in a Light Herb Cream  
Ziti Provençal with Tomato, Mushrooms and Artichokes  
Shrimp and Broccoli Penne in a Light Basil Cream  
Creole Gumbo of Beef, Shrimp and Chicken over Rice  
Broiled Filet Of Salmon with a Maple Ginger Glaze  
Mixed Seafood Alfredo Tossed With Spiral Pasta**

**Coffee service included during dinner  
Appropriate Starches & Vegetable are Included With All Entrees  
Minimum of 50 Guests Please**

*All Pricing is Subject To NYS Sales Tax and Gratuities.*

*Eagle Veranda--The Club At Shepard Hills*  
**607-565-9500**