



CLASSIC BUFFET MENU

SIGNATURE GARLIC BREADSTICKS

CHOICE OF ONE SALAD:

PASTA SALAD, CAESAR SALAD, OR FRESH GARDEN SALAD WITH TWO DRESSINGS

DRESSING CHOICES: BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, PEPPERCORN PARMESAN, CAESAR, BUTTERMILK RANCH, OR ZESTY ITALIAN

ENHANCEMENTS:

CAPRESE SALAD WITH BALSAMIC DRIZZLE (\$2.50 PP)

CHOP-CHOP SALAD – MIXED GREENS, TOMATOES, CUCUMBERS, CHERRY TOMATOES, OLIVES, PEPPERS, ONIONS, CHEESE, AND BACON WITH TWO DRESSINGS (\$4.50 PP)

SPINACH AND ARUGULA SALAD WITH CANDIED WALNUTS, DRIED CRANBERRIES, AND GOAT CHEESE (\$2.50 PP)

ENTRÉE COURSE CHOICE OF TWO ENTRÉES AND ONE PASTA:

BEEF AND PORK:

- SLICED MARINATED PORK LOIN WITH A MERLOT DEMI GLAZE
- NEW ENGLAND POT ROAST WITH JULIENNE VEGETABLES
- SLICED ROAST BEEF WITH A MUSHROOM DEMI GLAZE
- HONEY GLAZED HAM
- ENHANCEMENT: SIRLOIN WITH JACK DANIELS SAUCE AND ONION STRAWS (\$3.50 PP)

POULTRY:

- STUFFED CHICKEN BREAST WITH YOUR CHOICE OF STUFFING AND SAUCE COMBINATION
 - STUFFING CHOICES: NEW ENGLAND BREAD STUFFING WITH A WHITE WINE CREAM SAUCE // SPINACH, ARTICHOKE, ROASTED RED PEPPER, AND FONTINA CHEESE WITH A WHITE WINE CREAM SAUCE // CRANBERRY APPLE

\$30.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeo COUNTRY CLUB & BANQUET

CORNBREAD WITH A
VERMOUTH DEMI GLAZE

- CHICKEN FRANCAISE
- CHICKEN MARSALA
- SESAME CHICKEN WITH A
GINGER GLAZE
- GRILLED CILANTRO
MARINATED CHICKEN WITH A
TROPICAL MANGO SALSA
- CHICKEN PARMESAN
- CHICKEN FLORENTINE
- ROAST TURKEY ON A BED OF
STUFFING AND GRAVY

SEAFOOD:

- BOSTON BAKED SCROD WITH
LEMON SEASONED
BREADCRUMBS
- STUFFED SOLE WITH YOUR
CHOICE OF STUFFING AND A
LOBSTER SAUCE
 - STUFFING CHOICES:
SEAFOOD STUFFING OR
SPINACH, ARTICHOKE,

CHOICE OF STARCH:

- BAKED POTATO WITH BUTTER
AND SOUR CREAM
- GARLIC PARMESAN MASHED
POTATOES

AND ROASTED RED
PEPPER STUFFING

- GRILLED ATLANTIC SALMON
WITH A GINGER MISO GLAZE

PASTA:

- CHEESE TORTELLINI ALFREDO
- MEAT OR VEGETABLE LASAGNA
- **CHEFS CHOICE** PASTA
PRIMAVERA WITH YOUR CHOICE
OF SAUCE: ALFREDO,
MARINARA, BASIL PESTO
CREAM, AL A VODKA OR
GARLIC OIL

ENHANCEMENTS:

- CHEF ATTENDED CARVING
STATION WITH EITHER PRIME
RIB OF BEEF WITH AU JUS
(\$5.00 PP), BEEF TENDERLOIN
WITH A MUSHROOM DEMI
GLAZE (\$5.50 PP), OR ROAST
TURKEY WITH GRAVY AND
CRANBERRY SAUCE (\$4.50 PP)
- TRADITIONAL MASHED
POTATOES
- OVEN ROASTED RED BLISS
POTATOES

\$30.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeva COUNTRY CLUB & BANQUET

- GRUYERE SCALLOPED POTATOES
- RICE PILAF
- WILD RICE
- HONEY GLAZED CARROTS
- ZUCCHINI MARINARA
- JULIENNE VEGETABLE MEDLEY
- BUTTERNUT SQUASH

CHOICE OF VEGETABLE:

- GREEN BEAN ALMANDINE
- SEASONAL VEGETABLE MEDLEY

ENHANCEMENTS:

- ASPARAGUS (\$2.50 PP)

COFFEE & TEA STATION INCLUDED

\$30.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX