

Buffet Menu

Buffets available for groups of 25 or more.

Three Entrée Buffet - \$28.99

Two Entrée Buffet - \$24.99

Salads

Select one salad to be served to your guests.

Spinach Salad - Spinach with egg, bacon, mushrooms, croutons, & homemade poppy seed dressing

Caesar Salad - Crisp romaine hearts tossed with croutons, fresh grated parmesan cheese & creamy Caesar dressing

House Salad

Mixed greens tossed with tomatoes, red onions, cucumber, carrots & croutons - Choice of three dressings

<u>Entrées</u>

Chicken Bearnaise - Boneless chicken breast, with the perfect blend of tarragon and hollandaise to make our famous bearnaise sauce

Amaretto Chicken - Fresh boneless breast, char-broiled and brushed with amaretto sauce, sliced almonds, served on rice

Woodland Chicken - Boneless grilled chicken breast topped with mushrooms, sherry, soy sauce & rosemary on a bed of rice

Chicken Cordon Bleu - Boneless breast rolled and stuffed with smoked Canadian ham & Swiss Cheese ... \$3 upcharge

Steak Diane - Tender filet medallions topped with a garlic, brandy, onion, and mushroom sauce

Black & Bleu Filet Medallions - Spicy filet medallions with carmelized bleu cheese crumbles

Roast Prime Rib - Carved choice prime rib served with au-jus & horseradish ... \$4 upcharge

Roasted Beef Tenderloin - Carved, aged filet mignon, au jus ... \$5 upcharge

Bronzed Salmon - Baked with Cajun seasoning and served with a lemon caper butter

Baked Haddock - Fresh white fish filet with roasted red pepper beurre blanc

Baked Stuffed Tilapia - Fresh filet rolled with our jumbo lump crab stuffing & baked with herb butter

Baked Jumbo Stuffed Shrimp - Jumbo shrimp with a rich seafood stuffing baked and served with herb butter sauce ... \$3 upcharge

Candied Bone-In Ham - Salty & sweet hand carved cherry seasoned ham ... \$3 upcharge

Bacon Wrapped Pork Loin - With spicy black raspberry compote

Sides & Dessert Selections on next page

It is our honor & pleasure to serve you at Stables Steakhouse Restaurant.



Sides

Select three

Oven Roasted Red Potatoes
with Rosemary
Seasoned Steamed
Vegetable Medley
Glazed Parisian Carrots
Garden Blend Rice with
garlic & shallots
Sautéed Mushrooms

Garlic Cheddar Mashed Potatoes Stables Fresh Green Beans Almondine Pasta Alfredo or Marinara Sweet Corn O'Brian Sweet Potato Casserole

Desserts

We will serve the dessert of your choice to your guests. You may select two if you would like to alternate.

Chocolate Sheet Cake -Homemade, rich & gooey....chocolate, chocolate, chocolate!!

Old Fashioned Bread Pudding -Homemade, warm with bourbon sauce Carrot Cake - Rich classic dessert with cream cheese icing

New York Style Cheesecake -Homemade, plain or topped with strawberries, raspberries, chocolate or caramel

Also included is: Baguette Bread, Butter & Beverage of Coffee or Tea.

100% guarantee of guest count required 48 hours prior to event.

Final menu due 2 weeks prior to event

Tax of 7% and service charge of 20% will be added to all bills.

We expect payment on night of function, with one method of payment.

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