

# Buffet Menu

## Chris' Entrées

Three choices for lunch and dinner,  
both include salad and rolls



- Stuffed Flounder w/crab
- Broiled Salmon
- Grilled Marinated Chicken
- Baked Ziti with Meat sauce
- Virginia Baked Ham w/ pineapples
- Roasted Turkey (All Natural)
- Chicken Parmigiana
- Lasagna w/ Meat sauce
- Roasted Chicken (bone in)
- Flounder Oscar (asparagus & crab)  
(Additional \$2 per person)
- Stuffed Mushrooms w/ crab
- Italian Sausage and Peppers
- Eggplant Parmesan
- Baked Sirloin Cut w/ mushrooms  
(Additional \$5 per person)

## Chris' Sides (Three Choices)

Fresh Green Beans	Broccoli Florets
Roasted Red Potatoes	Rice Pilaf
Grilled Asparagus	Macaroni Salad
Baby Carrots	Sweet Corn or Peas
Mashed Potatoes	Bread & Potato Filling
Potato/Pasta Salad	Buttered Noodles

## Chris' Dessert

Included for Dinner  
Optional, ice cream may be substituted for an appetizer

Round Cake, Cheesecake,  
Homemade Pies or  
Ice Cream

## Chris' Appetizers

Optional, may be substituted for an entrée

- Chicken Fingers
- Chicken Nuggets
- Chicken Wings
- Meatballs (stroganoff, sauce or gravy)
- Caesar, spinach, Greek Salad
- Potato skins or Mozzarella sticks
- Vegetable, Cheese or Fruit tray
- Quesadillas

Coffee, Tea or Soft Drink included with the meal. Coffee included with dessert

Full Service Bar Available  
\$50 Bartender Fee

Price per guest: Mon-Thurs (\$1395 minimum) | \$35 Per Person (\$1495 minimum)

Tax & tip not included

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness, especially if you have a medical condition.