



This sample menu was created by our Chefs to highlight our most popular dishes.  
Call today to create a custom menu perfect for your special event.

## **Great Plains**

### **On the Sumptuous Buffet**

Beautifully presented on our signature buffet with various elevations  
Our colorful platters, polished granite, and iron skillets  
With Chef's hand crafted fruit and vegetable garnish

### **Summer Garden Salad**

Mixed Greens garnished with Cucumbers, Tomatoes,  
Lightly roasted Zucchini, and Summer Squash  
Sprinkled with spiced Pecans and dried Cranberries  
Presented with our Champagne Vinaigrette

### **Bakery Baskets**

Our fresh baked and seasoned Dinner Rolls,  
And served with Sweet Cream Butter

### **Tender Braised Beef with a Wild Mushroom Sauce**

Perfectly braised Beef Brisket  
Sliced and served on a bed of a Wild Mushroom Sauce



## **Great Plains**

### **Italian Chicken Roulade**

Panko crusted rolled Chicken  
Mozzarella Cheese and fresh Basil  
Presented with a roasted Tomato Coulis

### **White Cheddar Whipped Potatoes**

Creamy blend of Potatoes, Cream, White Cheddar Cheese, Herbs and Butter

### **Seasonal Roasted Vegetable Display**

An artistically displayed platter of Garden fresh roasted Vegetables  
Lightly painted with Balsamic Syrup

\*\*Available Upon Request

Please let your guests know that they have a vegetable meal available

### **Rice filled Acorn Squash**

Our wonderful Rice Pilaf with toasted Pine Nuts and dried Cranberries  
In a roasted half Acorn Squash