

Faculty House Banquet & Catering Center Buffet Menu

(Minimum Guarantee 20 People)

Caterings held after hours or on the weekend must be at least \$700.00 in food cost. All prices are subject to a 15% service charge and/or applicable sales tax.

Salads

Mixed Greens with 3 Dressings and 4 Condiments, Macaroni Salad, Broccoli Madeline, Pasta Salad, Mixed Fruit Salad, Potato Salad, Pea & Onion Salad, Waldorf Salad, Cheese Tortellini Salad, Coleslaw, Carrot Salad, Cucumber, Onion, & Tomato Salad, Vineyard Chicken Salad, Seafood Salad, Caesar Salad, Tabouli Salad, Greek Salad (Greens, Feta Cheese, Kalamata Olives)

Entrée Choices

Roast Beef with Cabernet Sauce, Beef Tips over Rice, Beef Pot Roast, Roast Pork Loin w/Glazed Apples & Onion, Fried Catfish, Hawaiian Chicken Breast, Bourbon Baked Ham, Baked Tilapia, Herbed Baked Chicken, Fried Chicken, Smoked Beef Brisket, BBQ Chicken, Oven Roasted Breast of Turkey, Chicken Kiev, Chicken Parmigiana, Pork Diane, Beef Lasagna

Desserts

- Faculty House Bread Pudding with Bourbon Sauce,
- Homemade Fruit Cobbler (Peach, Apple, or Cherry),
- New York Style Cheesecake w/Strawberries,
- Bourbon Pecan Pie, Fudge Brownie Ala Mode (add .50)
- Three Layer Carrot Cake, Chocolate Fix Cake,
- Italian Cream Cake, Banana Pudding

Buffet also Includes

Seasonal Fresh Vegetables, Chef's Selection of Potato, Rice or Pasta, Freshly Baked Rolls, & Butter, Fresh Brewed Iced Tea, Water, and Coffee

Entrees

- 1 Entrée \$ 17.95 per person (Choose 2 Salads)
- 2 Entrées \$ 19.95 per person (Choose 3 Salads)
- 3 Entrées \$ 22.95 per person (Choose 4 Salads)
- 4 Entrées \$ 25.95 per person (Choose 5 Salads)