

Statler Hospitality

at Statler City

Buffet Menu

\$36.00 per Person

Dinner Buffet with the Following:

Mixed Green Salad, Assorted Breads & Butter

Vegetarian Pasta with Marinara or Basil Pesto Cream Sauce

Vegetable Medley

Coffee, Tea, Decaf on a Station

Select Two Entrées

- Herb Marinated Frenched Airline Chicken Breast with Infused Sundried Tomato & Basil EVOO (GF)*
Panko Breaded Boneless Chicken Breast stuffed with Sautéed Spinach, Sundried Tomatoes, Sharp Provolone Cheese with a Tomato Blush Sauce
Chicken Milanese - Breaded Boneless Chicken Breast Topped with Arugula Salad, Bermuda Onions, Cucumber, Tomatoes, & Gorgonzola Cheese in Lemon Vinaigrette
Chicken Piccata - Egged Dipped & Sautéed in White Wine Lemon Butter with Caper Berries
Chicken Marsala served with Button Mushrooms
Vegan Stir Fry Vegetables atop a Bed of Barley and Grilled Asian Marinated Tofu (GF/DF)
Portobello Mushroom Ravioli served in a White Wine Mushroom Sauce
Herb Crusted Cod
Sliced Beef Tenderloin with a Red Wine Demi Glaze - Additional \$5.00 per Person

Select One Starch

- Cous Cous*
Herbed Roasted
Yukon Gold Mashed
Baby Red Herbed Smashed

Choose One Dessert

- Chocolate Cake served with Fresh Whipped Cream & Berries*
New York-Style Cheesecake (Additional \$1.00 per Person)

Optional Salad Enhancements

- Fall Mixed Green Salad - \$3.00 per Person*
Roasted Kabocha Squash, Spaghetti Squash,
and Banana Cornbread Croutons served with an Apple Cider Vinaigrette

Arugula Beet - \$3.00 per Person
Roasted Beets, Ginger Poached Pears, Mandarin Orange, Feta Cheese, with a Citrus Vinaigrette

Iceberg Wedge - \$4.00 per Person
Crisp Apple Wood Smoked Bacon, Heirloom Tomatoes, Red Onion,
and Crumbled Gorgonzola served with Homemade Blue Cheese Dressing