

Black Angus Signature Dinner Buffet Selection \$25.99

Salad Please choose one

Fresh Garden Salad ~ Crisp lettuce, cucumbers, shredded carrots and tomatoes

Classic Caesar Salad ~ Romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons

Entrée Please choose one beef, and one chicken or seafood

Sliced Sirloin ~ Finished with your choice of mushroom burgundy or a black peppercorn sauce

Grilled Southwest Sirloin ~ Grilled sirloin with a mustard herb rub and finished with a southwest chipotle sauce

Citrus and Soy Chicken ~ Fresh chicken in a citrus and soy marinade, grilled and finished with a mango and pineapple salsa

Chicken a la Roma ~ Marinated boneless breast of chicken sautéed and topped with fresh spinach, sliced mushrooms, and a mixture of cheeses

Peppercorn Salmon ~ Fresh wild caught salmon, studded with peppercorns, cooked and finished with a lemon dill sauce

Tuna Vin Blanc ~ Grilled to medium rare and finished with a lemon and garlic sauce

Orange Roughy ~ *Broiled with sautéed mushroom and dusted with parmesan cheese*

Sides Please choose three

Broccoli Parmigiano Balsamic Roasted Vegetable Medley
Garlic Mashed Potato Green Bean Almondine Wild Rice and Veggie Pilaf
Roasted New Potatoes Garlic Mashed Potatoes

Please see your catering consultant for other options or vegetarian suggestions Options may be limited due to seasonal availability