



DINNER BUFFET MENU

ALL DINNERS ARE ACCOMPANIED BY
CHOICE OF THREE SIDES
CHOICE OF ONE SALAD
DINNER ROLLS SERVED WITH BUTTER

ENTREES

(choice of one)

Roasted Top Round of Choice Beef

served w/ red wine mushroom sauce
table side carving station +.50

Roast Pork Loin

served w/ caraway sauce
table side carving station +.50

(choice of one; chicken is boneless thigh)

Chicken Dijon

w/ spinach and sun-dried tomatoes

Herb Roasted Chicken in Burnt Butter Sauce

w/ seasonal vegetable saute

Lemon and White Wine Chicken

w/ a lemon caper sauce

Baked Tilapia

in a citrus tarragon butter

Additional Entrees priced with

Hand-Carved Selection

Chicken Florentine (+\$1.25)

served in a cream sauce w/ spinach, cheese, sun-dried tomatoes

Chicken Capri (+\$1.25)

stuffed w/ artichokes, walnuts, cheeses

Southwestern Chicken (+\$1.25)

stuffed w/ sun dried tomatoes, goat cheese, pine nuts

Chicken Cordon Bleu (+\$1.75)

stuffed w/ ham, Swiss cheese

Additional Entrees

(call for pricing)

Pork Tenderloin

marinated, grilled & served in a teriyaki sauce or garlic mayo

Grilled Salmon

served with chutney mayo

Rib-Eye of Beef or Strip Steak

prime rib carved to order

Tenderloin of Beef

carved to order & served w/ choice of sauces

SALADS

Hendri's House Salad

romaine, tomatoes, red onions, carrots, red cabbage, cucumbers,
parmesan, dried cranberries, croutons, Hendri's House dressing

Caesar Salad

red onions, tomatoes, house made croutons, caesar dressing

Green Salad

mixed greens, fruit, spiced nuts, cheese, poppy seed dressing

Italian Salad

artichokes, olives, onions, pepperoncini, cheese, italian dressing

Seasonal Salad

tailored to include seasonal flavors

VEGETABLES

Broccoli Pancotto

broccoli florets baked w/ bread crumbs, chilies, parmesan

Capri Mix

mixed vegetables w/ roasted brussel sprouts, sauteed peppers

Southern Style Green Beans

whole beans flavored w/ bacon, almonds

Mardi Gras Medley

broccoli, red peppers, carrots, cauliflower, red cabbage

Carrots Tuscany

w/ golden raisins in a chardonnay butter

California Medley

zucchini, squash, asparagus, colored peppers, caramelized onion

Brussel Sprout Hash

sprouts tossed w/ bacon, parmesan cheese

Ask About Seasonal Options

POTATOES

Roasted New Potatoes

red or gold with basil, rosemary & topped with scallions, parmesan

Potato Medley

sliced new & sweet potatoes w/ bacon, scallions

Scalloped Potatoes

sliced, layered, baked w/ spices & cheese

Potato Gratin

baked w/ herbs, tossed w/ balsamic vinegar, dijon mustard, goat cheese

Sweet Potato Bake

sweet potatoes roasted with orange, sage, bacon

Gourmet Mash

whipped potatoes tailored to fit your menu

Ask About Seasonal Options

PASTAS

Cavatelli Primavera

shells w/ seasonal vegetables in a light tomato sauce

Rigatoni D'Angelo

pasta in a tomato cream sauce w/ spinach, colored peppers, onions

Fettucine Alfredo

pasta in a light cream sauce w/ peas, onions, sun-dried tomatoes

Pesto alla Genovese

rigatoni in a basil & pine nut pesto w/ black olives, feta,
mushrooms

Four Cheese Farfalle

grown-up macaroni & cheese w/ a breadcrumb topping

BLT Shells

catavelli tossed in roasted garlic olive oil w/ spinach, bacon,
tomato

Butterflies of Summer

farfalle tossed w/ zucchini, yellow peppers, tomatoes, mushrooms

Creamy Orzo

w/ sun-dried tomatoes, feta cheese

Rice Pilaf

created to accent your chicken selection