

-Little Creek Dinner Buffet-

Entrees

Lemon Chicken with Mushroom Sauce

Lemon Dill Wild Salmon

Slow Roasted Prime Rib

Starch

Rice Pilaf

Sautéed Red Potatoes

Vegetarian Spaghetti with an Olive Asiago Sauce

Salad Bar

Green Salad

Condiments and Dressing

Pasta Salad

Marinated Mushrooms

Fresh Fruit

Krab Salad

Dessert

An Assortment of Desserts and Sweets

Beverage

Coffee

Assorted Soft Drinks

Ice Water

\$47.00 per person++

+ Applicable 8% tax and 18% Service Gratuity Additional; Prices are subject to change.

Plated Dinner Entrees

40 Person Minimum, Smaller Parties will be accommodated for an additional \$100.00. All dinners include Caesar or Garden Salad with House Dressing, Sautéed Vegetables, Roll with Butter, Dessert Selection, Fresh Brewed Regular & Decaffeinated Coffee, Hot Tea, or Iced Beverages. Additional Iced Beverages are available @ \$2.50 Per Serving.

*All entrees served with fresh sautéed vegetables.
(Limited to Three options)*

Chicken Oscar

6oz Breast pan seared and layered with fresh asparagus and Dungeness crab meat topped with béarnaise sauce set atop garlic mashed potatoes.

\$25.95++

Slow Roasted Prime Rib

8 oz. Serving of Roasted Prime Rib, cooked to your specification. Served with Yukon Gold Garlic Mashed Potatoes or Rice Pilaf. Accompanied by creamy Horseradish and Au Jus.

\$27.95++

Pork Chops with Stuffing

Bone in pork chop broiled to order and set atop a granny smith apple and sausage stuffing then draped with a port wine mushroom demi glaze.

\$27.95++

Seafood Fettuccini

Fresh King Salmon, Dungeness Crabmeat, Gulf Prawns and Jumbo Scallops in your choice of sauce, tossed with fettuccini, Scallions, Fresh Mushrooms and Fresh Shredded Parmesan Cheese.

\$27.95++

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Salmon Neptune

Salmon filet pan seared topped with a bay shrimp and herbed cream cheese mixture, set atop a bed of cranberry almond rice pilaf. Laced with a lemon dill cream sauce.

\$31.95++

Procuitto Wrapped Halibut

Fresh halibut dusted in special seasoned flour, pan-fried and topped with melted Jack cheese and drizzled with béarnaise sauce set atop garlic mashed potatoes.

\$34.95

Chicken Cordon Bleu

Bone in Chicken Breast stuffed with procuitto and Jack cheese, coated with breadcrumbs and fried golden. Drizzled with hollandaise sauce. Served with choice of starch.

\$19.95++

Filet Medallions

Petite Filet Medallion broiled and topped with Sauce Béarnaise, accompanied by Rice Pilaf or Roasted Red Potatoes.

\$30.00++

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