

GREYSTONE MANSION & VISION'S TWO ENTRÉE DINNER BUFFET

MAIN DINNER ENTREE'S

HERB ROASTED BREAST OF CHICKEN	ROASTED BREAST OF TURKEY
CHICKEN MARSALA*	CHERRY BBQ BREAST OF CHICKEN
ITALIAN BREAST OF CHICKEN W/ SUN DRIED TOMATO*	SWEET & SOUR CHICKEN*
CHICKEN PAPRIKASH	CHICKEN PARMESAN
LEMON PEPPER BREAST OF CHICKEN	CHICKEN CORDON BLEU*
BREAST OF CHICKEN W/ CHAMPAGNE SAUCE	STUFFED SOLE W/ CHAMPAGNE
SAUCEBAKED WHITEFISH*	
ROAST CENTER CUT PORK LOIN	BAKED HAM
PRIME RIB CARVING STATION*	
BBQ COUNTRY STYLE RIBS (BONE-IN)	SLICED ROAST BEEF WITH GRAVY
MEATBALLS (BBQ, SWEDISH OR SWEET & SOUR)	SWISS STEAK*
CABBAGE ROLLS IN TOMATO SAUCE	POLISH SAUSAGE AND SAUERKRAUT
BAKED THREE CHEESE LASAGNA	VEGETABLE LASAGNA
STUFFED FLORENTINE PASTA SHELLS IN MARINARA SAUCE	
BAKED CHEESE MANICOTTI IN MARINARA SAUCE W/ BAKED MOZZARELLA AND PARMESAN CHEESE	
BAKED ZITI PASTA W/ MEATBALLS IN MARINARA SAUCE W/ BAKED MOZZARELLA AND PARMESAN CHEESE	

POTATO ENTREE'S

MASHED POTATOES WITH GRAVY	SCALLOPED POTATOES
AU-GRATIN POTATOES	RICE PILAF
SAGE DRESSING	RED SKINS WITH PARSLEY BUTTER
BAKED POTATOES WITH SOUR CREAM & CHIVES	HOT GERMAN POTATO SALAD
BAKED BEANS	MACARONI w/ CHEESE
BAKED MOSTACCIOLI IN MARINARA WITH BAKED MOZZARELLA AND PARMESAN CHEESE	

VEGETABLE ENTREE'S

BUTTERED SWEET CORN	GREEN BEANS WITH SLICED ALMONDS
GREEN BEAN CASSEROLE	PEAS W/ PEARLED ONIONS
PEAS AND BABY CARROTS	BUTTERED SLICED CARROTS
BABY HONEY GLAZED CARROTS	CALIFORNIA MIXED VEGETABLES
BROCCOLI WITH CHEESE SAUCE	CREAMED CAUIFLOWER

COLD SALAD ENTREE'S

TOSSED SALAD WITH THREE DRESSINGS & CROUTONS	COLESLAW
MACARONI SALAD	ITALIAN PASTA SALAD
SEAFOOD PASTA SALAD	PEA & PEANUT SALAD
THREE BEAN SALAD	POTATO SALAD
FRESH FRUIT BOWL (ADD \$.75 PER PERSON)	CARROT & RAISIN SALAD

ASSORTED DINNER ROLLS WITH BUTTER
COFFEE AND PUNCH OR ICED TEA STATION

OUR TWO ENTRÉE DINNER BUFFET IS NOT LIMITED TO THE SELECTIONS LISTED, CALL FOR A MENU CONSULTATION AND PRICING. PLEASE NOTE, GREYSTONE MANSION AND VISIONS DOES NOT OFFER MENU TASTINGS.

*SELECTIONS ARE SUBJECT TO AN ADDITIONAL FEE.

APPETIZERS

- ASSORTED BAR SNACKS (TORTILLA CHIPS W/ SALSA, POTATO CHIPS W/ DIP, PRETZELS & CHEX MIX)
- ASSORTED CHEESE/SAUSAGE TRAY W/ ASSORTED CRACKERS
- FRESH VEGETABLE & RELISH TRAY W/ DIP
- FRESH FRUIT DISPLAY TRAY
- CHOCOLATE FONDUE STATION
- HOT ARTICHOKE & SPINACH DIP
- SPINACH DIP
- CRAB DIP
- GREAT LAKES SMOKED WHITEFISH DIP
- ROASTED RED PEPPER HUMMUS W/ PITA CHIPS
- BONELESS CHICKEN WINGS (SPICY ASIAN ORANGE / SPICY SESAME / BBQ OR SPICY BUFFALO)
- STUFFED MUSHROOM CAPS (CRAB, SAUSAGE OR FLORNETINE)
- BACON WRAPPED SCALLOPS
- BACON WRAPPED CHICKEN LIVERS (RUMAKI)
- ITALIAN SAUSAGE W/ PEPPERS & ONIONS
- MEATBALLS (BBQ, SWEDISH, SWEET & SOUR, SPICY CHERRY/CRANBERRY)
- COCONUT SHRIMP
- PEEL & EAT SHRIMP
- INDIVIDUAL SHRIMP COCKTAIL
- MINI CRAB CAKES
- MEXICAN POTATO SKIN
- ANTIPASTO KABOB W/ FRESH MOZZARELLA
- SZECHUAN TERIYAKI BEEF SATAY
- YAKATORI CHICKEN SKEWER
- CHICKEN SATAY W/ ASIAN PEANUT SAUCE

Above is a sampling of the many appetizers offered at Visions and Greystone Mansion. For a menu consultation and pricing, please call and schedule your appointment.