

Castle Farms Historical Dinner Buffet Choices

(2 entrees, one starch, one vegetable, one salad, assorted desserts and beverages)

ENTREES

- Mushroom Basil Chicken Breasts ~ *chicken breasts accented in homemade mushroom sauce*
- Chicken Marsala ~ *chicken breasts finished with a light Marsala wine sauce with mushrooms and onions*
- Baked Chicken ~ *slow baked to perfection sealing in the juiciest flavors*
- Seasoned Chicken Breasts ~ *lightly seasoned with salt and pepper*
- Chicken Alfredo ~ *tender chicken strips tossed with pasta in a rich alfredo sauce*
- Penne Pasta ~ *penne noodles with fresh spinach and mushrooms, served with a light alfredo sauce*
- Alfredo Pasta Primavera ~ *pasta with fresh vegetables served with a light alfredo sauce*
- Oven Roasted Top Round ~ *served with au jus and horseradish cream*
- Brown Sugar Encrusted Ham ~ *served with a seasoned glaze*
- Roasted Pork Loin ~ *served with an apple bourbon glaze*
- Homemade Lasagna (meat or vegetarian) ~ *layered goodness*
- Tilapia or Cod ~ *potato encrusted with our house seasoning*

STARCHES

- Oven Roasted Redskin Potatoes
- Baked Sweet Potatoes
- Garlic Redskin Smashed Potatoes
- Wild Grain Rice
- Rice Pilaf

VEGETABLES

- Honey Glazed Baby Carrots
- Steamed Broccoli & Carrots
- Green Bean Almondine
- California Blend Vegetables
- Corn / Corn on the Cob
- Green Beans with bacon & onions

ROLLS

- Dinner Rolls with butter

SALADS

- Spring Mix Tossed Salad (*an array of fresh greens, cucumber, tomatoes, cheese, red onions, and homemade croutons*)
- Caesar Salad (*elegant greens, feathered parmesan cheese, and homemade croutons*)
- Northern Maple Salad (*fresh greens, blended cheeses, dried northern Michigan cherries, walnuts with homemade maple dressing*)
- MI Woods Salad (*assortment of greens, candied walnuts, dried northern Michigan cherries, bleu cheese crumbles, red onions with raspberry vinaigrette dressing*)