

DINNER BUFFETS

All buffets include tossed salad bar with two cold salads, vegetable tray, your choice of rice, potato, fresh vegetable and chefs choice of pasta. Also served with fresh brewed Colombian coffee and ice tea. Buffets require a minimum of 20 meals. The Midland Resort can also accommodate custom item requests.

Main Course Selection

Resort Buffet

Choose any two of the following entrées
\$19.99

Executive Dinner Buffet

Choose any three of the following entrées
\$22.99

Entrees

◆ Fish

Salmon, White fish, Tilapia

Your choice of sauce includes:

Lemon pepper, Bearnaise Sauce, Citrus Sauce or Caribbean Jerked with pineapple salsa

◆ Beef

Roasted beef tenderloin in a Jack Daniels mushroom sauce

Roasted top round in a Brandy cream sauce
London Broil in a burgundy mushroom sauce
Roasted sirloin in a pepper corn sauce

◆ Pork

Apple stuffed pork with Brandy cream sauce
Breaded pork medallions in a marsala sauce
Roasted pork loin in a Kentucky Bourbon sauce
Seasoned pork loin in a burgundy mushroom sauce

◆ Chicken

Chicken Supreme
Chicken Marsala
Chicken Piccata
Kentucky Bourbon Chicken
Boursin Chicken

◆ Pasta

Beef Lasagna
Vegetable Lasagna
Lasagna Al'forno
Chicken Alfredo
Italian Sausage Florentine

Add Carved Prime Rib to any buffet for \$3.50 per person

Choose two items to accompany your buffet

Potato & Rice Selections

Roasted Red Bliss potatoes
Cheesy hash brown casserole
Mashed potatoes with gravy
Au gratin potatoes
Rice pilaf
Wild rice

Vegetable Selections

Petite whole green beans
Summer vegetable medley— squash, zucchini, asparagus, peppers
Normandy vegetable blend— broccoli, carrots, zucchini, cauliflower and squash
Brown sugar glazed carrots
Corn O'Brian

19% service charge and 6% state tax will be added to all food and beverage served

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