

DINNER BUFFET MENU

Includes salad served tableside with house made vinaigrette & ranch dressing, artisan bread basket with infused dipping oil, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

COCKTAIL HOUR APPETIZERS

Choice of two, one of which can be passed or served tableside for no additional charge

ENTREES

Choice of Two

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

SLOW ROASTED ROSEMARY CHICKEN WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian cheese medley

CHILI LIME CHICKEN

Grilled marinated chicken with lime, cilantro, garlic, and honey

HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken pieces baked in our lemongrass, soy and honey seasoning

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with a red sauce

ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

GRILLED AUKRA NORWEGIAN SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

CHEF CARVED MEATS WITH NO SAUCE

Choice of One

Top round roast with mushroom sauce

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

SIDES

Choice of Two

Wild Rice Pilaf

Penne Pasta with Marinara  , Alfredo  or Pesto  

Chef's Roasted Seasonal Vegetables   

Roasted Garlic Mashed Potatoes  

Smashed Red Skin Potatoes 

Vegetable Orzo Pasta Salad 

Honey Glazed Carrots  

Gourmet Macaroni & Cheese 

Roasted Root Vegetables   

Parsley New Potatoes  

Cilantro Lime Rice   

Fresh Green Beans with Bacon 

Oven Roasted Brussel Sprouts   

Au Gratin Potatoes 

Quinoa   

Southern Style Corn  

Sautéed Summer Squash   

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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THE ESTATE 

AT NEW ALBANY