

Using the freshest vegetables, marinated chicken, certified angus beef, white marble pork and fresh mixed greens, we will go to work to prepare foods and presentations that will surely be the talk of the event.



Buffet

Entrées

~Rosemary Roasted Pork Loin

Center cut pork loins marinated in olive oil, fresh rosemary and other spices, then oven roasted

~Three Cheese Pasta Penne

Mini penne pasta smothered in our house made meat sauce or ask for it blush style. Baked with Romano, Parmesan, and Mozzarella cheeses

~Sunday Baked Ham

The perfect dish for any day of the week. Dearborn Hams are slow cooked in our signature, nearly famous glaze

~Herb Roasted Beef Rounds

Certified Angus Beef Rounds are slow roasted and served in a rich Herb De Provence sauce

~Carved Breast of Turkey

Slow roasted fresh young turkey breast accompanied with a savory cranberry relish

~Golden Chicken

Marinated and flour dusted to ensure crunchy perfection on the outside and juiciness and tenderness on the inside

~Garlic Sage Roasted Pork Loin

Marinated overnight in our own garlic sage brine, sprinkled with fresh cracked pepper and oven roasted

~Stuffed Lasagna

Lasagna pasta stuffed with all the traditional fillings and topped with our signature sauce then baked with parmesan cheese

~Garlic Sage Roasted Chicken

Whole chicken marinated in our own garlic sage brine, then roasted till golden brown

~Chicken Farfel

Bow tie pasta tossed in our creamy alfredo wine sauce with marinated chicken, garnished with freshly chopped parsley

~Romano Chicken

An old world recipe done the old world way. Chicken Parmesan at its finest

~Maui Chicken

Julienned chicken breast tossed with fresh vegetable, pineapple, cherries and sweet teriyaki glaze

~Tenderloin Tips

A Thomas's favorite! Choice tenderloin tips served over noodles in a rich beef sauce guaranteed to melt in your mouth

~Kielbasa & Kraut

Smoked Dearborn Polish Kielbasa baked with our homemade kraut (Kapusta)

~Pierogi

Homemade potato & cheese or sauerkraut pierogi topped with bacon and sautéed onion served up with sour cream

~Stuffed Cabbage

Authentic all the way using ground beef and pork, finished with our homemade tomato sauce

~Apple Smoked Pork Loin

Center cut pork loin hardwood smoked with hints of apples topped with a rich rosemary sauce

Sides

Choose One

Oven Roasted Redskins

Quartered redskins oven roasted in olive oil and seasonings

Made From Scratch Mashed & Gravy

One hundred percent Idaho with milk, butter, sour cream and spices

Mini Penne Marinara

Mini penne baked in our rich marinara sauce

Rice Pilaf

Long grain rice blended with fresh vegetables and spices

Baked Russets

Baked Idaho russets with butter and sour cream

Sweet Potato

Baked or Mashed served with brown sugar, cinnamon and butter

Green Bean Casserole

A traditional favorite with fried onions and cracked pepper

Peaches & Cream

The perfect sweet blend of bi-colored corn smothered in real butter

Honey Glazed Carrots

Baby carrots sauté in brown sugar, honey and spices...almost like candy

Green Bean Almandine

Fresh whole green beans sautéed with garlic butter and toasted almonds

Salads

Choose One

Creamy Cole Slaw

Fresh cabbage with shredded carrots and our signature sauce

Classic Caesar

Crisp romaine, fresh shredded parmesan, baked croutons and tossed in our homemade dressing

Mixed Greens Salad

Crisp romaine and iceberg blend with grape tomato, cucumber, baked croutons, red onion, red cabbage and carrots. Served with ranch & Italian

Mixed Spring Greens Salad

Crisp baby spring greens with grape tomato, cucumber, baked croutons, red onion, red cabbage and carrots. Served with ranch & Italian

Pricing & Services

Prices based on 50 person minimum - call for smaller event quotes

Buffet complimented with assorted fresh baked artesian rolls and

butter Disposable Plates, Forks, Knives and Napkins

Full set up including chaffing dishes, linen for buffet tables, utensils and table presentations

Does not include staff for events of less than 100 guests

Staff can be arraigned for additional charges

Below Prices Do Not Reflect 10% Service Charge

China Services Available / See China Services

Luncheon Prices Reflect Smaller Portions

Luncheon

(11:00 am to 4:00 pm)

\$11 pp One Entrée 13 pp Two Entrées 15 pp Three Entrees

Dinner

\$12 pp One Entrée 14 pp Two Entrées 16 pp Three Entrées

