



J.T. DAUGHERTY  
CONFERENCE CENTER

The Dinner Buffet Menu is based on a 3 hour event. Minimum guest counts apply.

Pricing includes non-alcoholic beverages including soda, juices, coffee, tea and iced tea, table linens, bar set up (if applicable) and registration table.

Wish To Customize the Menu? We welcome the opportunity to discuss your favorite dinner items and create a special menu with you!

### **Dinner Buffet Menu**

#### **Optional Appetizer Station**

*(Choose three for all of your guests)*

Assorted Cheese and Cracker Display  
Hot Seafood or Crab Dip served with Bread Crisps  
Spicy Pork Eggrolls with Sesame Dipping Sauce  
Vegetable Crudités with Peppercorn Parmesan Dip  
Vegetable Spring Rolls with Sesame Dipping Sauce  
Sweet-n-Sour or Swedish Meatballs  
Orange Maple BBQ Chicken Sate

#### **Salad**

*(Choose one for all of your guests)*

Mixed Garden Salad with Ranch Dressing  
Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette  
Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette  
Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips  
Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese  
Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette  
*Served with Freshly Baked Assorted Rolls and Whipped Butter*

#### **Entrée Selections**

*(Choose two for all your guests)*

Sweet-n-Spicy Mustard Glazed Salmon with a Crispy Crumb Topping  
Honey Balsamic Glazed Baked Salmon  
Salmon Piccata  
Pesto Crusted Flounder Topped with Sundried Tomato Cream Cheese  
Cilantro Baked Tilapia with Corn & Black Bean Salsa  
Boneless Breast of Chicken with Mushroom Marsala Sauce  
Chicken Parmesan  
Apple Cornbread Stuffed Chicken Breast with a Sage Sauce  
French Onion Baked Chicken Breast topped with Melted Cheese  
Bone-in Roasted Garlic Herb Chicken  
Beef Stroganoff over Egg Noodles  
Braised Roast Beef with Carrots and Onions in a Rich Gravy  
Meatloaf Stuffed Peppers Topped with a Sweet Tomato Glaze  
Herb Roasted Pork Loin with a Brandy Mushroom Sauce  
Pulled Pork BBQ  
Vegetable or Meat Lasagna  
Three Cheese Baked Ziti  
Seafood Pasta in Alfredo or Marinara Sauce



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**Side Dishes**

*(Choose two for all your guests)*

Oven Roasted Herb Potatoes, Mashed Potatoes, Parsley, Butter and Garlic Red Potatoes, Rice Pilaf, Vegetable Medley, Greens Beans with Almonds, Bourbon and Brown Sugar Glazed Carrots, Cole Slaw, Pasta with Pesto Cream Sauce and Vegetables

**Assorted Desserts**

*(Choose two for all your guests)*

NY Cheese Cake, Apple Pie, Pumpkin Pie, Coconut Layer Cake, Assorted Cookies, Assorted Dessert Bars, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, White and Dark Chocolate Tart, Assorted Brownies, Warm Bread Pudding with Carmel Sauce, Berry Tart, Pecan Pie

***Buffets are for consumption on premise only; remaining food cannot be removed from the property.***