



Five Star Buffet Event

Choice of one salad served with dinner rolls and butter

Caesar Salad

Romaine lettuce, parmesan cheese, croutons and a Caesar dressing

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese with a basil-balsamic vinaigrette

Marquise House Salad

Fresh mixed greens, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a lemon vinaigrette

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Freddie Salad

Chopped Romaine Lettuce Tossed with Applewood Smoked Bacon, Ripe Tomatoes with Buttermilk Ranch

Select one of the following entrées

Hand Carved Choice Prime Rib of Beef served with Au Jus and fresh Horseradish

Herb Crusted Pork Tenderloin served with Plum Walnut Chutney

Grilled Atlantic Salmon Filet served with a Citrus Honey Butter

Chicken Francese thin sliced Chicken Breast Coated in Egg and Parmesan Batter Pan Fried with Lemon Butter

Grilled Chicken Breast with Sundried Tomato and Basil Relish

Select one of the following entrées

Panko Encrusted Tilapia pan seared with Garlic Aioli

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Select three items from the suggested accompaniments
Please note that we are always able to customize a menu just for you



Four Star Buffet Event

Choice of one salad served with dinner rolls and butter

Caesar Salad

Romaine lettuce, parmesan cheese, croutons and a Caesar dressing

Marquise House Salad

Fresh mixed greens, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a lemon vinaigrette

Freddie Salad

Chopped Romaine Lettuce Tossed with Applewood Smoked Bacon, Ripe Tomatoes with Buttermilk Ranch

Select two of the following entrées

Hand Carved Smoked Beef Brisket served with choice of two sauces:

(Sweet and Smokey Barbecue Sauce and Carolina Mustard Barbecue Sauce) and Tabasco Sauce.

Hand Carved Home Baked Glazed Ham

Hand Carved Roasted Breast of Turkey served with a side of Gravy

Hand Carved Apple Glazed Pork Loin Roast

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Select three items from the suggested accompaniments
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McHale's

EVENTS AND CATERING

Suggested Accompaniments

(If you have a favorite accompaniment that is not on our list, just ask.)

Italian Mostaccioli

Baked pasta smothered in an herbed marinara sauce and topped with a blend of three cheeses

Vegetable Rotini

Tri-color rotini pasta with mixed vegetables including yellow squash, zucchini, red peppers and red onion in a rich alfredo sauce and baked with feta and parmesan cheeses

Wild Rice Blend with Butter and Herbs

Steamed long grain wild and white rice infused with a blend of aromatic spices

Roasted Garlic Mashed Potatoes

Whipped potatoes with a blend of garlic and butter

Rosemary Quartered Potatoes

New red and Yukon gold potatoes seasoned with a hint of rosemary and other herbs

Country Style Seasoned Green Beans

Fresh green beans seasoned with diced ham and onions

Steamed Vegetable Medley

A blend of fresh cauliflower, baby carrots and broccoli florets tossed in a seasoned butter

Pan Seared Garden Vegetables

Fresh zucchini, yellow squash, red onion, red bell pepper and carrots seasoned with butter, garlic and fresh herbs

Steamed Broccoli

Fresh broccoli florets steamed to perfection and tossed with a seasoned butter

Roasted Asparagus with Lemon

Haricots Verts