



BANQUET SERVICES

DINNER BUFFET

ALL BUFFETS INCLUDE THE FOLLOWING:

Deluxe Salad with Choice of Three Dressings
Rolls and Butter
Coffee, Tea and Soft Drinks
Choice of One Potato or Rice
Choice of Vegetable
Choice of 2, 3, or 4 Entrees

Two Entrée Buffet \$20.95 per person
Three Entrée Buffet \$24.95 per person
Four Entrée Buffet \$28.95 per person
Children ages 5-11 \$9.95 per child

Above prices include the use of First Chop's banquet room or restaurant.
Drop off delivery to your site is also available if agreed upon in advance.

ENTRÉE SELECTIONS:

Chef Carved - \$2 per person extra

Prime Rib
Honey Glazed Ham
Roasted Turkey
Herb Roasted Pork Tenderloin Stuffed with Dried Fruit
Roasted Beef Tenderloin

Chef Carved Entrees served with choice of three sauces: AuJus, Horseradish, Cracked Peppercorn, Dijon Mustard, Cranberry Chutney, Black Forest Cherry Glaze, Turkey Gravy, Honey Glaze, or Teriyaki.

Above prices are subject to a 20% service charge and applicable sales tax



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BEEF

Beef Cacciatore
Beef Tips with Mushrooms and Onions
Stuffed Roast Beef
Beef Stir Fry

SEAFOOD

Lemon Pepper Scrod
Teriyaki Glazed Swordfish
Salmon with Dill Cream Sauce
Halibut topped with Fresh Fruit Salsa
Mahi Mahi – Macadamia Nut Encrusted

Above seafood selections are listed with their suggested methods of preparation. All are available, however, with Lemon Butter, Lemon Pepper, Cajun, Newburg Style, Teriyaki Glaze, Fresh Fruit Salsa, or Dill Cream Sauce.

CHICKEN

Seafood Stuffed Chicken Breast
Chicken Cordon Bleu
Chicken Piccata
Chicken Marsala
Chicken Cacciatore
Chicken Parmigiana
Baked – White and Dark Mix
Roasted Tomato Pesto Stuffed Chicken Breast
Grilled Chicken Breast
With choice of Lemon Pepper, Cajun, Garlic, BBQ, or Teriyaki

PASTA

Penne with Meatballs
Alfredo
Prima Vera
Shrimp and Snow Pea Linguine
Chicken and Artichoke Penne
Lasagna
Choice of Meat, Vegetable, or Mexican Style

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PORK

Breaded Pork Chops
Stuffed Pork Chops with Sage Dressing
Apple Pecan Pork Chops
Indian Style Curried Pork Tenderloin
Grilled Pork Chops
With Choice of Lemon Pepper, Cajun, Garlic, BBQ or Teriyaki

VEAL

Veal Marsala
Veal Piccata
Veal Cordon Bleu
Veal Parmigiana
Veal Oscar

VEGETABLES

California Blend
Garden Blend
Stir Fry
Green Beans with Bacon and Onions
Green Bean Almondine
Green Bean Casserole
Glazed Baby Carrots
Corn

POTATOES

Baked
Au Gratin
Oven Roasted Redskin
Redskin Mashed
Rice Pilaf
Dauphinoise Potatoes – Layered Potatoes with Garlic Cream Sauce and Asiago cheese

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SALADS

House Tossed Salad
Mixed Greens Salad
Romaine Caesar Salad with Caesar Dressing

House Tossed and Mixed Greens served with choice of three dressings. Red Roquefort and Blue Cheese 25 cents extra per person.

SOUPS – priced per cup

Wedding \$2.25
Minestrone \$2.25
Chicken and Dumpling \$2.25
Chicken Tortilla \$2.25
Seafood Bisque \$2.95

DESSERTS – priced per person

Ice Cream (Chocolate, Vanilla or Strawberry) \$1.95
Sherbert (Rainbow) \$1.95
New York Style Cheesecake \$3.75
Lemon Cello \$3.25
Chocolate Tiger Cake \$3.75
Granny Smith Apple Pie with Caramel Topping \$2.95
Carrot Cake \$2.25
Miniature Pastries (Assortment) \$4.95

CHEESECAKE FACTORY CHEESECAKES

Vanilla Bean Cheesecake \$4.95
Chocolate Cheesecake \$4.95
Cherry Cheesecake \$4.95

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