

Buffet

GREEN PACKAGE

APPETIZERS

IMPORTED CHEESE AND VEGETABLE CRUDITES DISPLAY
SWEDISH MEATBALLS
MADELYNN'S DEEP FRIED SAUERKRAUT BALLS

SERVED SALAD

Tangier Classic House Salad: A lettuce blend of fresh baby greens, Iceberg and Romaine lettuce garnished with cucumbers and grape tomatoes. Served with Ranch and Balsamic Dressing, Warm Rolls and Butter.

BUFFET

Oven Roasted Chicken Florentine: stuffed with a mix of baby spinach, roasted pine nuts, shallots, and shitake mushrooms in a rich spinach and swiss cheese sauce.

Chef Carved Prime Rib in a Mushroom Burgundy Sauce
Herb Roasted Red Skin Potatoes
California Vegetable Medley
Penne Pasta with Tomato Basil Sauce

DESSERT STATION

Chocolate Banana Bread Pudding
Fresh Seasonal Fruit Pies

\$38 per person plus 20% service charge and tax