

THE MASONIC TEMPLE

DETROIT

DINNER BUFFET

\$36.95 PER PERSON

(\$33.95 FOR FRIDAY OR SUNDAY WEDDINGS)

CHOICE OF TWO (2) ENTRÉES

CHICKEN ENTRÉE SELECTIONS

(DINNER BUFFET)

CHICKEN BREAST FLORENTINE

BREAST OF CHICKEN, SPINACH, FONTINA CHEESE,
RED PEPPERS, ONION, SERVED WITH NATURAL SAUCE

CHICKEN BREAST PARMIGIANA

CHICKEN BREAST SAUTÉED AND LAYERED WITH TOMATO
BASIL SAUCE AND FRESH MOZZARELLA, FRESH HERBS

CHICKEN MILANAISE

LIGHTLY BREADED CHICKEN BREAST WITH LEMON HERB CAPER SAUCE

CHICKEN PICANTE

LIGHTLY BREADED CHICKEN BREAST SAUTEED
WITH ARTICHOKE HEARTS, MUSHRROOMS, NATURAL LEMON SAUCE

CHICKEN MARSALA

SAUTEED CHICKEN BREAST IN A RICH MARSALA WINE SAUCE

BEEF ENTRÉE SELECTIONS

(DINNER BUFFET)

BEEF FORESTIER

TENDER JULIANNE BEEF SAUTÉED WITH GREEN PEPPERS, TOMATOES,
ONION, MUSHROOMS IN RICH RED WINE SAUCE

THINLY SLICED PRIME RIB **Item Priced at Market Price*

SERVED ROLLED WITH A NATURAL SAUCE

TENDERLOIN OF BEEF

(CARVED AT BUFFET STATION)

WITH AU JUS & HORSERADISH CHIVE SAUCE

ADD \$4.00 PP

FISH ENTRÉE SELECTIONS

(DINNER BUFFET)

GRILLED FILET OF SALMON

HONEY MUSTARD GLAZE OR GINGER ORANGE GLAZE

BOSTON BAKED SCROD

FILETS OF ROASTED BAKED SCROD WITH LEMON BUTTER SAUCE

THE MASONIC

T E M P L E

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PORK ENTRÉE SELECTIONS **(DINNER BUFFET)**

ROASTED PORK MEDALLIONS ROMANO
WITH PROSCIUTTO, BELGIAN ENDIVE, ROSEMARY,
GARLIC AND VINCANTO WINE

STUFFED PORK MEDALLIONS
STUFFED WITH APPLES, PECANS, SUN DRIED CHERRIES, SWEET
ONIONS SERVED WITH AN APPLE JACK BRANDY SAUCE

SAUTÉED PORK MEDALLIONS
WITH GARLIC, GREEN AND RED CABBAGE, ONIONS, FENNEL,
RED WINE, BALSAMIC VINEGAR, ROSEMARY WITH DEMI GLAZE

POTATO & RICE SELECTIONS **(DINNER BUFFET)**

CHOICE OF ONE (1)

SLICED YUKON GOLD POTATOES
HERB CRUSTED

MARSCAPONE WHIPPED POTATOES

POTATO GRATIN
RED NEW POTATOES SLICED AND BAKED IN A BOURSIN
CHEESE SAUCE WITH FRESH PARSLEY

ROASTED RED SKIN POTATOES
SAUTEED ONION & BREAD CRUMBS

WILD RICE AND VERMICELLI SAUTÉ
WITH CELERY, HERBS, DICED RED PEPPERS AND SCALLIONS

VEGETABLE SELECTIONS **(DINNER BUFFET)**

CHOICE OF ONE (1)

ASPARAGUS SPEARS & STEMMED CARROTS
ADD \$2.50 PP

GLAZED BABY CARROTS
SUGAR GLAZED CARROTS SAUTÉED WITH
SLIVERED APRICOTS & TOASTED ALMONDS

GREEN BEANS
WITH ROASTED RED AND YELLOW PEPPERS

GRILLED VEGETABLE MÉLANGE
MIXED ZUCHINI, SQUASH & CARROTS

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PASTA SELECTIONS

(DINNER BUFFET)

CHOICE OF ONE (1)

CAMPANELLE PASTA

TENDER FENNEL, TOMATOES, CAMPANELLE PASTA, ASSORTED GRILLED VEGETABLES, ROASTED RED PEPPERS, SAUTÉED IN A CREAM SAUCE, & PARMESAN CHEESE

BROCCOLI PENNE ALFREDO

BROCCOLI BUDS IN RICH CREAMY ALFREDO SAUCE

BASIL PENNE PALOMINO

RICH CREAM TOMATO BASIL SAUCE OVER PENNE NOODLES, FRESH HERB AND PARMESAN CHEESE

SALAD SELECTIONS

(DINNER BUFFET)

CHOICE OF ONE (1)

CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE MADE CROUTONS TOSSED WITH TRADITIONAL CAESAR DRESSING

MICHIGAN SALAD

MIXED GOURMET GREENS, DRIED CHERRIES, CANDIED PECANS, SWEET RED ONIONS, MANDARIN ORANGES, CRUMBLED BLEU CHEESE, RASPBERRY CHAMPAGNE VINAIGRETTE OR SCALLION VINAIGRETTE

CHEF'S TOSSED SALAD

ROMAINE & ICEBERG LETTUCE, CHERRY TOMATOES, ENGLISH CUCUMBERS, SHREDDED CARROTS & RED CABBAGE, CROUTONS, HOUSE CREAMY ITALIAN & BALSAMIC VINAIGRETTE

ALL DINNER BUFFETS INCLUDE:

FRESH FRUIT SALAD

SEASONAL MELONS & BERRIES

CREAMY COLESLAW

COFFEE STATION

ASSORTMENT OF HOUSE BAKED ROLLS & BUTTER

THE MASONIC T E M P L E

DETROIT

DINNER BUFFET DESSERT

(INCLUDED WHEN CLIENTS OWN CAKE IS NOT CUT AND SERVED)

CHOICE OF ONE (1)

STRAWBERRY SHORTCAKE ALA MODE

VANILLA ICE CREAM WITH YELLOW CHIFFON SPONGE CAKE
TOPPED WITH A FRESH STRAWBERRY GLAZE

TIRAMISU

LAYERS OF ESPRESSO AND RUM SOAKED LADY FINGERS AND
ZABAGLIONE, DUSTED WITH COCOA POWDER

NEW YORK STYLE CHEESECAKE

BLACK CURRANT CHEERY SAUCE

BANANA FOSTERS

FRESH SLICED BANANAS SAUTEED IN DARK RUM, BANANA LIQUER & BROWN SUGAR
VANILLA ICE CREAM

CHERRIES JUBILEE

SWEET CHERRIES & KIRSCH
VANILLA ICE CREAM

FRUIT COBBLER ALA MODE

YOUR CHOICE: APPLE, PEACH, CHERRY OR BLUEBERRY COBBLER

(18% Service Charge)

(6% Sales Tax)