MASONIC
TEMPLE DETROIT

DINNER BUFFET
$47.95 PER PERSON
($44.95 FOR FRIDAY OR SUNDAY WEDDINGS)
ADDITIONAL $5 PER PERSON IF THE GUEST COUNT FALLS BELOW 125 PEOPLE
LUNCH BUFFET USES DINNER PRICES MINUS $3
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, MUSRHOOMS, NATURAL LEMON SAUCE

CHICKEN MARSALA
LIGHTLY BREADED BREAST OF CHICKEN IN A RICH MARSALA WINE AND MUSHROOM SAUCE

BEEF ENTRÉE SELECTIONS
(DINNER BUFFET)

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

THINLY SLICED PRIME RIB
SERVED ROLLED WITH A NATURAL SAUCE

BRAISED BEEF SHORT RIB – **ADD $7 PP**
SLICED BEEF SHORT RIB BRAISED AND TOPPED WITH A PORTABELLA MUSHROOM DEMI GLAZE

TENDERLOIN OF BEEF – **ADD $10 PP**
(CARVED AT BUFFET STATION)
WITH AU JUS & HORSERADISH CHIVE SAUCE

MASONIC
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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

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
WITH SAUTÉED ONION & BREAD CRUMBS

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

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MASONIC
TEMPLE DETROIT

VEGETABLE SELECTIONS
(DINNER BUFFET)
CHOICE OF ONE (1)

ASPARAGUS SPEARS & TURN CUT CARROTS

BROWN SUGAR AND HONEY GLAZED TURN-CUT CARROTS
TURN-CUT CARROTS SAUTEED WITH BROWN SUGAR AND HONEY

VEGETABLE MÉLANGE
SEASONED TURN CUT CARROTS, ZUCCHINI AND SQUASH

GREEN BEANS
WITH ROASTED RED AND YELLOW PEPPERS

WHOLE FRESH GREEN BEANS WITH TURN CUT CARROTS

HONEY SOY GLAZED ROASTED BRUSSEL SPROUTS
SERVED WITH TURN-CUT CARROTS AND GARNISHED WITH TOASTED SESAME SEEDS

PASTA SELECTIONS
(DINNER BUFFET)
CHOICE OF ONE (1)

PENNE BOLOGNESE
PENNE PASTA TOSSED IN A CLASSIC TOMATO MEAT SAUCE
GARNISHED WITH FRESH PARMESAN AND PARSLEY

BROCCOLI PENNE ALFREDO
PENNE TOSSED WITH BROCCOLI BUDS IN RICH CREAMY ALFREDO SAUCE
GARNISHED WITH FRESH PARMESAN AND PARSLEY

BASIL PENNE PALOMINO
RICH CREAM TOMATO BASIL SAUCE OVER PENNE NOODLES
GARNISHED WITH FRESH PARMESAN AND PARSLEY

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

MASONIC
TEMPLE DETROIT

<u>MICHIGAN SALAD</u>
MIXED GOURMET GREENS, DRIED CHERRIES, CANDIED PECANS, SWEET
RED ONIONS, MANDARIN ORANGES, CRUMBLED BLEU CHEESE,
RASPBERRY CHAMPAGNE VINAIGRETTE

<u>CHEF'S TOSSED SALAD</u>
ROMAINE & ICEBERG LETTUCE, CHERRY TOMATOES, ENGLISH
CUCUMBERS, SHREDDED CARROTS & RED CABBAGE, CROUTONS,
HOUSE CREAMY ITALIAN & BALSAMIC VINAIGRETTE

<u>ALL DINNER BUFFETS INCLUDE:</u>

<u>FRESH FRUIT SALAD</u>
SEASONAL MELONS & BERRIES

<u>CREAMY COLESLAW</u>

<u>COFFEE STATION</u>

<u>ASSORTMENT OF HOUSE BAKED ROLLS & BUTTER</u>

(24% Service Charge)
(6% Sales Tax)