

THE MASONIC T E M P L E

DETROIT

DINNER BUFFET

\$42.95 PER PERSON

(\$39.95 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 \$6.50 PP

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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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VEGETABLE SELECTIONS

(DINNER BUFFET)

CHOICE OF ONE (1)

ASPARAGUS SPEARS & TURN CUT CARROTS

GLAZED BABY CARROTS

SUGAR GLAZED CARROTS SAUTÉED WITH
SLIVERED APRICOTS & TOASTED ALMONDS

GREEN BEANS

WITH ROASTED RED AND YELLOW PEPPERS

GRILLED VEGETABLE MÉLANGE

MIXED ZUCCHINI, SQUASH & 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, 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, CRUMBLÉD BLEU CHEESE,
RASPBERRY CHAMPAGNE VINAIGRETTE OR SCALLION VINAIGRETTE

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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

(18% Service Charge)
(6% Sales Tax)