



Dinner Buffet Menu

Prices are Per Person – Based on a Minimum of 20 Guests
All Menus served with Condiments
See Beverage and Dessert Menus to complete your Buffet Selections.

Country Comfort

\$10.95/person

Entrees

A choice of one:

- ☞ Homestyle Meatloaf
- Sloppy Joes
- ☞ Panache Pot Roast*
- Shredded BBQ Beef Sandwiches
- Buttermilk Fried Chicken
- ☞ Beef Stew

- Short Ribs with Dumplings
- Creamed Chicken on Toast
- ☞ Curried Chicken Sandwich
- Crispy Chicken Fingers w/ Homemade Dipping Sauces (Sweet 'n' Tasty, Honey Mustard)
- ☞ Max's Chili

VEGETABLES

One Selection

- Green Beans Almandine
- Buttered Corn
- Honey-Glazed Baby Carrots
- Seasoned Green Beans w/ Bacon
- California Blend

SIDE DISHES

One Selection

- Wild Rice Almandine
- Browned Rice Pilaf
- Deluxe Macaroni & Cheese
- ☞ BBQ Beans

POTATOES

One Selection

- ☞ Creamy Mashed Potatoes w/ Garlic & Onion
- Sweet Potato Souffle
- Mashed Sweet Potatoes
- Golden Au Gratin Potatoes

SALADS

One Selection

- Fresh Garden Salad w/ choice of 3 Homemade Dressings
- Picnic Slaw

- ☞ Sweet 'n' Sour Broccoli Slaw
- Crudités Platter w/ Dip

BREADS

One Selection

Served with Butter

- Cloverleaf Rolls
- Mile-High Biscuits
- Golden Cornmeal Muffins

☞ Indicates Signature Menu Items

*Prices do not include sales tax and are subject to change without notice

*The meal price is subject to change according to the food demands of the event.

*Additional charge for extra choices based on selection.



Traditions Buffet

\$12.95/person (\$10.95/person with ONE Entrée choice)

Dinner Buffet Menu

Entrees

A choice of two:

Orange-Walnut Chicken
Fish with Cream Sauce
Chicken Parmigiana
Spaghetti with Meat Sauce
Glazed Ham

Mushroom Beef Stroganoff
Sausage Forentine Pie
Herb-Roasted Chicken
☞ Homestyle Meatloaf

VEGETABLES

One Selection

Green Beans Almandine
Buttered Corn
Honey-Glazed Baby Carrots
Seasoned Green Beans w/
Bacon
California Blend

SIDE DISHES

One Selection

Wild Rice Almandine
Browned Rice Pilaf
Deluxe Macaroni & Cheese
☞ BBQ Beans

POTATOES

One Selection

☞ Creamy Mashed Potatoes
w/ Garlic & Onion
Sweet Potato Souffle
Mashed Sweet Potatoes
Golden Au Gratin Potatoes

SALADS

One Selection

Fresh Garden Salad w/ choice of 3 Homemade
Dressings
Picnic Slaw

☞ Sweet 'n' Sour Broccoli Slaw
Crutite Platter w/ Dip

BREADS

One Selection

Served with Butter

Cloverleaf Rolls
Mile-High Biscuits
Golden Cornmeal Muffins

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Celebrating with Flavor, Celebrating with Style
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Dinner Buffet Menu

The Élan Buffet

\$13.95/person

Entrees

A choice of two:

Baked Cod Florentine

☞ Lasagna Deliciosa

Stuffed Shells

Herbed Mushroom Spaghetti Sauce

Chicken & Chives en Croute

Poisson a La Mornay (Halibut

Mornay)

VEGETABLES

One Selection

Green Beans Almandine

Buttered Corn

Honey-Glazed Baby Carrots

Seasoned Green Beans w/
Bacon

Buttered Asparagus

Carrot Broccoli Casserole

Corn Pudding

California Blend

Peppered Beef Tenderloin

Marinated Beef Brisket

New England Dinner

Mustard Beef Rolls

Chicken Rosemary w/ Fettuccine

☞ Chicken Saltimbocca

Chicken with Curry Dill Sauce

Chicken & Broccoli in Pastry

☞ Parmesan Cream Chicken

Coach House Chicken

☞ Paprika Pork Roast

SIDE DISHES

One Selection

Wild Rice Almandine

Browned Rice Pilaf

Deluxe Macaroni & Cheese

Noodled Broccoli & Swiss

POTATOES

One Selection

☞ Creamy Mashed Potatoes

w/ Garlic & Onion

Sweet Potato Souffle

Mashed Sweet Potatoes

Soul Gratin Potatoes

Sweet Potato Frittata

Baked Sweet Potatoes

Parmesan Potato Rounds

Sour Cream 'n' Chive Mashed

Potatoes

Golden Au Gratin Potatoes

SALADS

One Selection

Fresh Garden Salad w/ choice of 3 Homemade Dressings

Picnic Slaw

☞ Sweet 'n' Sour Broccoli Slaw

Crudités Platter w/ Dip

☞ Strawberry Spinach Salad w/ Poppy Seed Dressing

Herbed Tossed Salad

BREADS

One Selection

Served with Butter

Cloverleaf Rolls

Mile-High Biscuits

Golden Cornmeal Muffins

Feta 'n' Chive Muffins

Whole Wheat Honey Rolls

French Loaves

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Dinner Buffet Menu

The Panache Buffet

\$15.95/person

Entrees

A choice of two:

Parmesan Cream Chicken

Paprika Pork Roast*

Classic Crab Quiche

Baked Fish with White Wine Sauce

Shrimp & Scallop Brochettes

Pot-au-Feu

Roast Caramelized Veal

Poularde Princess Sandra (Chicken with Orange and Spices)

☞ Chicken Saltimbocca

Peppered Roast Beef w/

Horseradish Sauce

Spinach-stuffed Chicken Breasts

Prime Rib with Horseradish Sauce

Pecan-Crusted Halibut w/ Sauce

VEGETABLES

One Selection

Green Beans Almandine
Buttered Corn

Honey-Glazed Baby Carrots

Seasoned Green Beans w/
Bacon

California Blend

Buttered Asparagus

Carrot Broccoli Casserole

Corn Pudding

Cauliflower Gratin

Onions Neptune

SIDE DISHES

One Selection

Wild Rice Almandine

Browned Rice Pilaf

Deluxe Macaroni & Cheese

Noodled Broccoli & Swiss

POTATOES

One Selection

☞ Creamy Mashed Potatoes
w/ Garlic & Onion

Sweet Potato Souffle

Mashed Sweet Potatoes

Soul Gratin Potatoes

Sweet Potato Frittata

Baked Sweet Potatoes

Parmesan Potato Rounds

Sour Cream 'n' Chive Mashed
Potatoes

Golden Au Gratin Potatoes

SOUP

One Selection

Minestrone

Red Pepper Carrot Soup

Classic Chicken Noodle Soup

Broccoli Cheese Soup

Creamy Cauliflower Soup

Zesty Potato Soup

SALADS

One Selection

☞ Sweet 'n' Sour Broccoli Slaw

Crudités Platter w/ Dip

☞ Strawberry Spinach Salad w/

Poppy Seed Dressing

Herbed Tossed Salad

Fresh Garden Salad w/ choice of 3

Homemade Dressings

Picnic Slaw

BREADS

One Selection

Served with Butter

Cloverleaf Rolls
Mile-High Biscuits

Golden Cornmeal
Muffins

French Loaves
Feta 'n' Chive Muffins

Whole Wheat Honey
Rolls

☞ Indicates Signature Menu Items

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Ask about our Themed Menus:

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- Authentic Italia
- Luau
- Fiesta
- Western Round-Up
- Tea Parties
- Cajun Country
- Superbowl
- Sock Hop
- Hollywood Stars
- Under the Sea
- Medieval Feast
- Arabian Nights
- Egyptian Enchantment
- Pirate's Cove
- Jungle Safari
- All That Jazz
- Bon Voyage
- Night in Paris
- Starry Night
- Asian Inspiration
- Winter Chill
- We welcome requests for other themes.

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Other Offerings:

- Box Lunches
- Baked Potato Bar
- Picnic Buffet
- Soup & Salad Buffet
- Breakfast & Brunch Menu
- Custom Occasion Cakes
- Hors D'Ouvres Menu
- Seasonal & Holiday Specials