



## DINNER BUFFETS

30 PERSON MINIMUM

INCLUDES COFFEE, TEA & ICE WATER

### BYRNCLIFF

#### Salad:

Mixed Green Salad with Ranch & House Dressings  
Dinner Rolls

#### Entree (Choice of Two):

Santa Fe Chicken (Chicken with bell pepper, tomato, onion, & cheddar jack cheese)  
Herb Roasted Bone-In Chicken Pieces  
Roast Beef au Jus  
Slow-Roasted Chuck Roast with Demi-glace

#### Sides:

Seasonal Vegetable Medley  
**Choice of One:** Penne Marinara or Tortellini Alfredo  
**Choice of One:** Creamy Mashed Potatoes or Parsley Potatoes

\$22 PER PERSON

UPGRADE TO CHEF-CARVED TOP ROUND OF BEEF FOR \$100 PER CHEF



### DELUXE

#### Salad:

Mixed Green Salad with Ranch & House Dressings  
Fresh Bread

#### Entree:

Chef-Carved Prime Rib au Jus  
**Choice of One:** Santa Fe Chicken | Stuffed Chicken Breast | Breaded Pork Chops

#### Sides:

Seasonal Vegetable Medley  
**Choice of One:** Penne Marinara or Tortellini Alfredo  
**Choice of One:** Creamy Mashed Potatoes, Parsley Potatoes or Scalloped Potatoes

\$27 PER PERSON



### ADD-ONS

Soda & Iced Tea - \$2 per person  
Additional Entree - \$4 per person  
Add Extra Side - \$3 per person  
Homemade Apple Crisp - \$3 per person  
Homemade Cheesecake with Strawberries - \$3.50 per person  
Freshly-Baked Frosted Fudge Brownie - \$2.50 per person  
Add Vanilla Ice Cream to Any Dessert - \$1 per person

Add 8% sales tax, 18% service charge and 2% administrative fee.  
Room rental not included.