



# DINNER BUFFET

Buffet experience includes: fresh better bread basket & butter, coffee & tea service. Select (1) before, (2) from during (1) after, on page 11.

## CARVED PRIME RIB (GF)

Au jus & creamy horseradish sauce.

## ROASTED NEW YORK STRIP (GF)

Garlic & fresh herbs.

## ROASTED PORK LOIN (GF)

Dijon mustard & fresh herbs.

## BEEF TENDERLOIN TIPS (GF)

Wild mushrooms, red wine demi-glaze.

## ARTICHOKE CHICKEN (GF)

Grilled, cream sauce, artichokes, wild mushrooms & roasted bell peppers.

## CHICKEN FLORENTINE (GF)

Alouette cheese & baby spinach.

## PESTO & PROSCIUTTO CHICKEN (GF)

Prosciutto & provolone cheese, pesto cream sauce.

## ATLANTIC SALMON (GF)

Maple bourbon glazed.

## LAKE SUPERIOR WHITEFISH (GF)

Broiled, sherry cream sauce & sun dried Michigan cherries.

## BAKED MANICOTTI (V)

Cheese stuffed pasta, marinara, mozzarella & parmesan.

## BUTTERNUT SQUASH RAVIOLI (V)

Sage cream sauce & roasted red peppers.

## SHRIMP DIABLO

Spicy tomato sauce.

## VEGETABLE PAELLA (V, VG & GF)

Brown rice, tomato, chick pea, artichoke, olives & roasted red pepper.

CHOICE OF 2 ENTREES \$38

CHOICE OF 3 ENTREES \$42

MAKE IT PERSONAL WITH A CHEF ATTENENT -\$100



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All pricing is subject to a 24% service fee & 6% MI State Sales Tax