BUFFET SERVICE from Betsey’s Badlands Catering

Served Buffet style –

Caesar salad or Green Salad w Ranch (on Buffet line)
Garlic French bread 0r Dinner Rolls and butter
Seasonal Vegetable (mixed/green beans)
Roasted Red Potatoes or Rice Pilaf or Potato Au Gratin/Potato Casserole/Mashed Potatoes

Meat/Entree Choices (pick 2, suggested)
Roasted Garlic and Herb Chicken (pieces, not boneless, skinless)

Chicken Breast- marinated and sautéed served with herbs and butter sauce

Roast Beef, sliced thin, served in au jus

Boneless Pork (St. Louis style) Ribs (BBQ Sauce)

Pork loin, marinated, roasted and sliced thin (Mushroom Sauce)

Glazed Spiral Cut Ham

\*Fish options available if interested (cod, Salmon, snapper, shrimp…market price)

Desserts

Dessert Station – comes w meal
Chocolate brownies and Vanilla Ice-cream Station—serve your own
Fruit Crisp with Vanilla Ice-cream
Ice-cream Sundae Station (2 toppings)

High end individually served desserts – add $2.00 – these are made from scratch desserts, they are fresh baked and proudly served….

Crème Brule

Cheesecake

Carrot cake

Buffet with 1 entrée $16.00

Buffet with 2 Entrees $17.50

\*\*\*All buffet dinners require a minimum of 40 guests

\*\*\*Guest count must be guaranteed 4 days prior to event

\*\*\* Guaranteed number will be billed accordingly

\*\*\*Catering jobs subject to contract - to insure quality of food

\*\*\*Buffet prices include napkins, plates, plastic ware forks, knives and spoons, bottled water and coffee w disposable cups