



# Formal Buffet

\$36.95 per person  
30-guest minimum

*Our abundant buffets include fresh vegetables, accompanying potato or rice and freshly baked bread*

## Salads and Fruit

Rexola's house salad tossed with lemon garlic vinaigrette

Romaine lettuce with Caesar dressing, croutons and parmesan cheese

Vine-ripe tomatoes with fresh mozzarella, basil, thin sliced onion and olive oil

Seasonal fruits and berries with honey scented yogurt

## Buffet Selections

*Please select two from the following entrees and carved items*

Char grilled breast of chicken with tropical fruit salsa

Gratin of lobster, shrimp and scallops with lemon and thyme

Brown sugar and mustard baked salmon

Fresh Iowa pork osso bucco

Carved roasted turkey with giblet gravy and cranberry chutney

Carved dijon roast leg of lamb with natural jus and minted-apple chutney

Carved roast tenderloin of beef with red wine shallot butter

Carved maple glazed ham

Carved roast pork loin with honey mustard sauce

Carved prime rib of beef with natural jus and horseradish cream

## Beverages

Rainforest alliance organic coffee, freshly brewed iced tea and water service

*Additional entrée or pasta selections \$4.95 per person per item*

*All prices subject to change without prior notification*

*Please add 8.4% sales tax and 18% gratuity*

