

835 South Second Street  
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CONN'S  
catering & events

## FALL DINNER BUFFET MENU

Priced Per Person | Based on two-hours of service | Minimum 50 guests | Includes Fresh Brewed Iced Tea

### TIER I...\$22.95

Choose 1 entree  
and 3 accompaniments

### TIER II...\$26.95

Choose 2 entrees  
and 2 accompaniments

### TIER III...\$29.95

Choose 2 entrees  
and 3 accompaniments

### Salad (Select One)

Served with Warm Dinner Rolls & Butter

Autumn Harvest Salad with Mixed Greens, Sliced Green Apples, Crispy Bacon, Feta Cheese, Dried Cranberries and Toasted Walnuts with Apple Cider Vinaigrette and Ranch Dressing served on the side (gf)

Conn's House Salad with Mixed Greens, Dried Cranberries, Walnuts, Cucumbers and Feta Cheese with Classic Herb Vinaigrette and Ranch Dressing served on the side (v,gf)

Caesar Salad Fresh Romaine with Red Onions, House-Made Croutons, Shredded Parmesan Cheese, Served with Classic Caesar Dressing (v)

### ENTREES

Monterey Chicken Grilled BBQ Chicken Breast with Melted Monterey Jack Cheese, Crumbled Bacon and Fresh Green Onion (gf)

Crispy Fried Boneless Chicken Breast with Dijon Cream Reduction or Country Gravy

Roasted Turkey Breast with Brown Sugar & Mustard Glaze (gf)

Rosemary & Sage Roasted Pork Loin topped with Apple Chutney (gf)

Orange, Bourbon & Pecan Glazed Ham (gf)

French Onion Meatloaf with Caramelized Onions, Fresh Thyme and Melted Gruyere Cheese

Italian Beef Sliced Roasted Beef with a Spicy Au Jus, served with Crusty Hoagie Rolls and Sautéed Peppers and Onions

Sliced Sirloin of Beef with Burgundy Wine Sauce (gf) +3.00 pp

Peach & Bourbon Glazed Salmon topped with Zesty Pecans and Caramelized Onions (gf) + \$4.00 pp

Baked Penne Pasta with Sweet Italian Sausage, Basil Marinara, Creamy Ricotta and Melted Mozzarella Cheese

Cheese Tortellini tossed in Parmesan Cream Sauce with Fresh Spinach and Roasted Cherry Tomatoes (v)

### ACCOMPANIMENTS

Green Beans Almondine (v,gf)

Pan Roasted Corn (v,gf)

Honey Dill Carrots (v,gf)

Roasted Fall Vegetables (v,gf)

Roasted Asparagus + \$1.00 pp

Rice Pilaf (v)

Garlic Smashed Potatoes (v,gf)

Baked Potato with Butter & Sour Cream (v,gf)

Au gratin Potatoes (v)

Conn's Creamy Mac & Cheese (v) Add Bacon + \$1.00 pp

Creamy Cheddar Polenta (v,gf)

Sweet Potato Casserole (v)

### DESSERTS \$3.95

(one accompaniment may be substituted for dessert)

Cinnamon Apple Crisp or Cobbler (v)

Pumpkin Bars with Cream Cheese Frosting (v)

Pecan Pie Bars (v)

Pumpkin Mousse Parfaits dusted with Cinnamon & Sugar (v,gf)

Maple Bourbon Bread Pudding with Maple Bourbon Sauce, Toasted Pecans and Candied Bacon

Ny Style Cheesecake topped with Apple Compote, Streusel Crumbles and Caramel Drizzle (v) +\$1.00 pp

Prices are subject to a 20% service charge and sales tax | Surcharge of \$5 per person will apply for less than 50 guests