

THE GRAND BUFFET

— DESIGN YOUR OWN MENU! —

ALL-YOU-CAN-EAT BUFFET *plus* ALL-YOU-CAN-DRINK BEVERAGE BAR

\$18.99*
per person
*plus 18% service charge and 6% pst

ENTREES (PICK THREE)

Additional Entree Items @ \$2.50/ea

- Grilled ¼ lb. Hamburgers
- Grilled Hotdogs
- Breaded Chicken Tenders
- BBQ Boneless Chicken Breast
- Hot Sausage w/ Onions & Peppers
- Pulled Pork BBQ
- Penne Pasta w/ Marinara

Buffet includes self-serve soft drink beverage bar starting one hour before and continuing one hour after the confirmed meal serving time

Extended Buffet Service @ \$2.50/person/per hour (2 hour max)

Extended Beverage Bar Service @ \$.50/person/per hour

ADD-ONS

Add-on items may be added to the menu, but may not be substituted for items on the menu. We recommend any additions remain consistent with the number of meals ordered.

- Veggie Burgers \$ 1.75/ea
- Grilled Hotdogs \$ 1.75/ea
- Roasted Corn on the Cob \$ 2.50/ea
- Jumbo Chocolate Chip Cookies \$ 1.60/ea (pre-packaged)
- Ice Cream Sundae Bar \$ 3.50/pp
- Fresh Baked Cookie Assortment \$12.50/dz
Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin
- Frozen Ice Cream Novelties \$15.50/dz
Minimum 2 dz per item
- Assorted Chips & Pretzels \$11.50/dz
Minimum 5 dz

Add 6% pst to items

SIDES (PICK FOUR)

Additional Side Items @ \$1.75/ea

- Toss Salad w/ Ranch & Italian Dressing
- Potato Salad
- Cole Slaw
- Italian Pasta Salad
- Baked Beans
- Macaroni & Cheese
- Watermelon Slices
- Fresh Fruit Salad
- Fudge Brownie

ACCOMPANIMENTS

Items provided with meals are based on the menu items ordered. American Cheese, Shredded Lettuce, Sliced Tomatoes, Ketchup, Mustard, Mayonnaise, Diced Onions, Pickled Relish, Dill Pickle Chips, Salt & Pepper



FREE CATERED EVENT RAIN INSURANCE

We've got you covered when you add one of our full-service buffet meals to your picnic event. If it rains at any time during park operating hours, your attending guests will receive a complimentary "Return Visit" ticket, good any other operating day of their choice through September 7, 2020!

Ask your Group Sales Representative for complete details

BUFFET SERVING GUIDELINES

The number of serving tables will be confirmed by the catering department and will be determined by the guaranteed meal count.

Note: Each buffet table serves two lines

50-225 Guests = 1 Hour Serving
226-999 Guests = 2 Hour Serving
1000 + Guests = 3 hour Serving