

Standard Buffet Options

*Buffet comes with Pasta, Two Meat Entrees, Potato and Vegetable.
Tossed Salad with Dressings, Selection of Seasonal Salads
Dinner Rolls and Butter*

Pasta Options (Choose 1)

Penne with Meat or Palomino Sauce
Bowtie Primavera

Entree Options (Choose 1)

Roast Pork Tenderloin
Roast Beef
Cutlet Marsala or Siciliano
Cabbage Rolls
Beef Tenderloin Tips +\$2.75
Tenderloin of Beef +\$6.50

Entree Options (Choose 1)

Baked Chicken
Boneless Chicken Piccante +\$1.00
Italian Sausage with Peppers &
Onions
Swedish Meatballs
Italian Sausage & Meatballs
Baked in Tomato Sauce

Potato (Choose 1)

Redskin
Rosemary
Garlic Mashed
Rice (Pilaf or Spanish)
Au Gratin +\$0.75

Vegetable (Choose 1)

Green Beans with Julienne Carrots
Vegetable Medley
Asparagus +\$1.00

Buffet Weddings Include:

Disposable Plates, Napkins & Silverware
White Mid Length Table Linens for Guest Tables
Table linens & Skirting of Food Tables
Wait staff to Maintain the Buffet and Clean Tables
Cake Cutting & Serving

Price

\$17.00 per person
100 Guest Minimum Required

Menu Additions:

Cheese Table on Guest Arrival + \$5.00
Entree + \$4.00
Extra Pasta or Potato + \$2.00
Fresh Fruit Tray + \$3.00
China & Flatware Service + \$6.50

All prices are per person unless otherwise specified.
Plus a 6% Sales Tax & 18% Service Charge

All Inclusive Package

*Deluxe Cheese & Vegetable Table During Cocktail Hour
Buffet comes with Pasta, Two Meat Entrees, Potato and Vegetable.
Tossed Salad with Dressings, Selection of Seasonal Salads
Dinner Rolls & Butter*

Pasta Options (Choose 1)

Penne with Meat or Palomino Sauce
Bowtie Primavera

Entree Options (Choose 1)

Roast Pork Tenderloin
Roast Beef
Cutlet Marsala or Siciliano
Cabbage Rolls
Beef Tenderloin Tips +\$2.75
Chef Carved Tenderloin of Beef +\$6.50

Entree Options (Choose 1)

Boneless Chicken Piccante, Florentine
or Marsala
Italian Sausage with Peppers & Onions
Swedish Meatballs
Italian Sausage & Meatballs
Baked in Tomato Sauce

Potato (Choose 1)

Redskin
Rosemary
Garlic Mashed
Rice (Pilaf or Spanish)
AuGratin +\$0.75

Vegetable (Choose 1)

Green Beans with Julienne Carrots
Vegetable Medley
Asparagus +\$1.00

Buffet Includes:

China Salad & Dinner Plate
Fork & Knife Rolled in a Linen Napkin (white or ivory)
White or Ivory Floor Length Table Linens for Guest Tables
Table Linens and/or Skirting of Food Tables
Wait Staff to Maintain the Buffet and Clean Tables
Cutting and Serving Cake

Full Bar Service

Pepsi Products, Beer, Wine, & Deluxe Liquor
Bartender(s), Heavy Duty Plastic Glasses & Mixers etc.
Champagne Toast for Head Table
Coffee Station

\$52.00 per person

100 guest minimum required

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Plus a 6% Sales Tax & 18% Service Charge

Bar Services

Beer & Wine \$15

Pepsi Products
Bud Light on Tap
Cabernet Sauvignon, Pinot Grigio
& Pink Moscato

Standard Bar \$19

Popov, Royal Canadian, Castillo,
Lauders & Old Colony

Premium Bar \$24

Smirnoff, Canadian Club, Bacardi,
Dewars, Beefeater & Jim Beam

Deluxe Bar \$27

Absolut, Canadian Club, Captain
Morgan, Dewars, Tanqueray,
& Jack Daniels

Platinum Bar \$31

Grey Goose, Crown Royal, Bacardi,
Captain Morgan, Johnnie Walker
Red, Bombay Sapphire,
& Makers Mark

Glassware

Replace Plastic with
Real Bar Glasses
\$5.00 per person

Bar Includes:

5 hour Service
Heavy Duty Hard Plastic Cups
Lemons, Limes, Cherries & Olives
Bud Light on Tap
DeKuyper Peach Schnapps
Cabernet Sauvignon, Pinot Grigio,
Pink Moscato, Vermouth,
Pepsi Products & Assorted Mixes
& Coffee Station

Bottled Beer

Michelob, Labatts,
Corona or Heineken
\$6 per person (Choose 2)

After Dinner Liqueurs

Bailey's Irish Creme, Kahlua,
Amaretto & Frangelico
\$6.00 per person

Champagne Toast

Asti Spumante or Champagne
\$5.00 per person

Bottle Water Trough

Bottles of Water on Ice
\$2.00 per person

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Drop Off & Go

Pasta Options (Choose 1)

Penne with Meat or Palomino
Sauce Bowtie Primavera

Entree Options (Choose 2)

Baked Chicken
Italian Sausage with Peppers & Onions
Swedish Meatballs
Italian Sausage & Meatballs Baked in Tomato
Sauce Kielbasa & Kraut

Potato (Choose 1)

Redskin Garlic Mashed
Rice (Pilaf or Spanish)

Vegetable (Choose 1)

Green Beans with Julienne Carrots Vegetable Medley

Includes:

Tossed Salad with Dressings & Dinner Rolls and Butter
Disposable Plates, Napkins, Silverware, Chafing Dishes, Sterno & Serving Utensils

Price

\$12.00 per person
75 Guest Minimum Required

Menu Additions

Cold Seasonal Salad + \$1.50
Boneless Chicken + \$1.00
Extra Pasta or Potato + \$2.00
Fresh Fruit Tray + \$3.00
Brownies & Cookies + \$2.00

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Plus a 6% Sales Tax & 18% Service Charge

Sunday Afternoon Speical

*Buffet comes with Pasta, Two Meat Entrees, Potato & Vegetable.
Tossed Salad with Dressings, Selection of Seasonal Salads with Dinner Rolls & Butter*

Pasta Options (Choose 1)

Penne with Meat Sauce
Penne with Palomino Sauce
Bowtie Primavera

Entree Options (Choose 2)

Baked Chicken
Swedish Meatballs
Italian Sausage with Peppers & Onions
Italian Sausage & Meatballs Baked in Tomato Sauce

Potato (Choose 1)

Redskin
Garlic Mashed
Rice (Pilaf or Spanish)

Vegetable (Choose 1)

Green Beans with Julienne Carrots
Vegetable Medley

Buffet Includes:

Disposable Plates, Napkins and Silverware
White Mid Length Table Linens for Guest Tables
Table linens & Skirting of Food Tables
Wait staff to Maintain the Buffet & Clean Tables
Cake Cutting & Serving

Price

\$15.00 per person

Pricing is based on a Sunday from 12-4 pm.
90 guest minimum required.

Beverage Options

Water, Pepsi Products & Coffee
\$8.00 per person
Beer, Wine, Water, Pepsi Products & Coffee
\$15.00 per person

Menu Additions:

Cheese Table on Guest Arrival + \$5.00
Fresh Fruit Tray + \$3.00
Boneless Chicken + \$1.00
China & Flatware Service + \$6.00

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Plus a 6% Sales Tax & 18% Service Charge