

Dinner Buffet

CHILDREN'S PRICING ON ALL DINNER BUFFETS: AGES 0-3 FREE, 4-8 HALF PRICE, 9 AND OVER FULL PRICE.

A 25 GUEST MINIMUM IS REQUIRED FOR ALL DINNER BUFFET OPTIONS.
INCLUDES SEASONAL GREEN SALAD, ASSORTMENT OF HOMEMADE ROLLS,
FRESH BREWED COFFEE, ICED TEA AND ICED WATER.

BEVERAGES ARE INCLUDED FOR A TWO-HOUR PERIOD AFTER DINNER OPTION IS SERVED.

ADDITIONAL BEVERAGES CAN BE PURCHASED.

ADD ON DESSERT—SEE DESSERT MENU.

GLUTEN-FREE OPTIONS AVAILABLE.

CHILDREN'S BUFFET

\$9.33 / person

0-8 years, please ask
for details

DINNER BUFFET

\$21.95 / person

Choose TWO entrées
and THREE sides:

PREMIUM DINNER BUFFET

\$25.95 / person

Choose THREE entrées
and THREE sides:

Add a Side.....add'l \$1.50 / person

Add an Entrée.....add'l \$2.00 / person

ENTRÉES Gluten-free options available.

CASSEROLE

Lillian's Casserole
Milan Casserole
Shepherd's Pie

CHICKEN

Chicken Bruschetta
Chicken Cordon Bleu
Chicken Marsala
Chicken Monterey
Chicken Parmesan
Chicken Piccata
Herb Grilled
Lemon Chicken

Kabob Chicken
Ranch Parmesan
Crumb Topped
Stuffed Chicken Breast
with Dressing
Stuffed Chicken Breast
with Wild Rice and
Mushrooms

BEEF

Beef Stroganoff
with Egg Noodles
Beef Tips and Mushrooms
with Egg Noodles

Chopped Steak with
Mushrooms and
Swiss Cheese
Chopped Steak
with Bacon and
Blue Cheese or
Mushroom and Swiss
Meatloaf with
Tomato Sauce

CONTINUE ON BACK



ALL PRICING INCLUDES: BANQUET LINENS, CHINA, SILVERWARE AND GLASSWARE
A GUARANTEED COUNT IS DUE 5 BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT.

PRICES SUBJECT TO 7% SALES TAX AND 20% SERVICE CHARGE.

Dinner Buffet

PORK

Citrus Glazed Pork Chop
Country Fried Tenderloin
with Creamy Gravy
Herb Roasted Pork Loin
Parmesan Breaded
Pork Chop with Bacon
and Black Pepper Gravy
Teriyaki Pork Chop

FISH

Baked Salmon
with Citrus Glaze
Baked Salmon
with Cucumber Salsa
Cajun Grilled Tilapia
Hand Breaded
Atlantic Cod
Mango Tilapia
Tortilla Crusted Tilapia

PASTA

Baked Ziti with Meatballs
Lasagna
Pasta Primavera
with Olive Oil
Spaghetti or Bow Tie
Pasta with Marinara
or Ragu Sauce
Tortellini with Pesto
or Marsala Sauce

VEGETARIAN ENTRÉES

Cheese Tortellini with Creamy Marsala, Mushrooms and Asiago Cheese
Creamy Tortellini with Sautéed Vegetables
Eggplant Parmesan
Stuffed Acorn Squash with Quinoa and Roasted Vegetables
Mushroom Ravioli with a Cream Sauce
Stuffed Portabella Mushroom with Spinach, Zucchini, and Red Peppers,
topped with Cherry Tomatoes, Bread Crumbs and Mozzarella Cheese
Vegetarian Lasagna

SALAD OPTIONS

Strawberry Fields Salad

» With Strawberries, toasted walnuts and Caesar blend cheese

Spring Mix Salad

» With Mandarin oranges, almonds and Caesar blend cheese

Cafe Salad

» With Grape tomatoes, carrots, radishes, baby greens and Mozzarella/
Provolone cheese blend

Spinach Salads

Choice of ONE:

» Spinach with Mandarin oranges and sliced onions

» Garden Spinach with radishes, green and red bell peppers, cucumbers
and cooked eggs

Dinner Buffet

Enhance Any Buffet with a Carving Station..... \$50.00

- » Ham with pineapple sauce
- » Pork loin with Spiced Apple sauce
- » Roasted Turkey with poultry gravy
- » Roast Beef with Au Jus and horseradish sauce

Prime Rib with Au Jus and Horseradish Sauce..... add'l \$1.50 / person

SIDES

SALADS

- Autumn Fruit Salad
- Bow Tie Pasta Salad
- Broccoli & Cauliflower
- Cold Tortellini Salad
- Couscous Quinoa Salad
- Cranberry Relish
- Cranberry Waldorf Salad
- Kale Power Slaw
- Kiwi Fruit Salad
- Marinated Vegetable Salad
- Caprese Bowl with Sliced Tomato,
Basil and Fresh Mozzarella
- Tomato Feta Salad

HOT VEGETABLES

- Baked Potato
- Baked Sweet Potato
- Broccoli Casserole
- Cheesy Potato Casserole

- Fresh Green Bean Provencal
- Green Bean Casserole
- Loaded Red Skin
Mashed Potatoes
- Maple Whipped Sweet Potatoes
- Macaroni and Cheese
- Rice Pilaf
- Roasted Brussel Sprouts*
- Roasted Carrots with Orange,
Brown Sugar and Sage
- Roasted Cauliflower
- Rosemary and Garlic
Roasted Potatoes
- Sautéed Mixed Vegetables
- Scalloped Potatoes
- Seasonal Vegetable Blend
- Steamed Asparagus*
- Steamed Broccoli Spears*
- Summer Squash*
- Twice Baked Potato
- Whipped Herb Potatoes

*Seasonal



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Plated Meals

NO CHILDREN'S PRICING AVAILABLE.
PRE-ORDERING IS REQUIRED OF SELECTIONS FOR EACH GUEST.
A 15 GUEST MINIMUM IS REQUIRED FOR ALL PLATED MEAL OPTIONS.
ALL DINNERS INCLUDE MIXED GREEN SALAD, ASSORTMENT OF HOMEMADE ROLLS,
FRESH BREWED COFFEE, ICED TEA AND ICED WATER.
MAY SELECT 2 DIFFERENT PLATE CHOICES TO BE PRE-ORDERED.
COMBO PLATES AVAILABLE AT MARKET PRICES.
BEVERAGES SERVED FOR 2 HOURS AFTER MEAL IS SERVED.
ADDITIONAL BEVERAGES MAY BE PURCHASED.

ENTRÉE

Fresh Brewed Coffee, Iced Tea and Ice Water, custom menu upon request

Each plate will only have ONE Entrée:

\$24.15 / person

Chicken Bruschetta
Chicken Parmesan
Chopped Steak
with Mushrooms
Citrus Glazed Pork Chop
Grilled Cajun Tilapia
Lasagna
Mango Tilapia
Stuffed Chicken Breast
Tortilla Crusted Tilapia
Vegetable Lasagna

\$35.15 / person

Baked Salmon
with Cucumber Salsa
Chicken Cordon Bleu
Chicken Marsala
Chicken Monterey
Chicken Roulade
Citrus Glazed Salmon
Mushroom Ravioli
Pork Tenderloin
Medallions
Stuffed Chicken Breast
with Rice
Stuffed Pork Chop

\$37.35 / person

Asian Marinated
Baked Salmon
Chicken Oscar
Chicken Roulade
Horseradish
Crusted Prime Rib



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Plated Meals

SIDES

These two sides will accompany each plate

Select TWO of the Following Sides:

SALADS

Autumn Fruit Salad
Bow Tie Pasta Salad
Broccoli & Cauliflower
Cold Tortellini Salad
Couscous Quinoa Salad
Cranberry Relish
Cranberry Waldorf Salad
Kale Power Slaw
Kiwi Fruit Salad
Marinated Vegetable Salad
Caprese Bowl with Sliced Tomato,
Basil and Fresh Mozzarella
Tomato Feta Salad

HOT VEGETABLES

Baked Potato
Baked Sweet Potato
Broccoli Casserole
Cheesy Potato Casserole

Fresh Green Bean Provencal
Green Bean Casserole
Macaroni and Cheese
Rice Pilaf
Roasted Brussel Sprouts*
Roasted Carrots with Orange
Brown Sugar and Sage
Roasted Cauliflower
Rosemary and Garlic
Roasted Potatoes
Scalloped Potatoes
Seasonal Vegetable Blend
Steamed Asparagus*
Steamed Broccoli Spears*
Summer Squash*
Twice Baked Potato
Whipped Herb Potatoes

*Seasonal



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