

## **Buffet Menu**

(Events are 4 Hours Beginning with 1 Hour of Appetizers and Include 2 or 3 Entrée Options  
Dinner Rolls, Salad, Pasta, Starch and Vegetables)

2 Entrée Buffet \$30 per person

3 Entrée Buffet \$32 per person

+ 8.125 tax and 18% Gratuity

### **Standard Appetizers (Choose Four):**

Fresh Fruit & Cheese with Crackers  
Fried Raviolis with House-Made Marinara  
Sweet Sausage Stuffed Mushrooms  
Buffalo or BBQ Wings  
Vegetable Crudité with House-Made Buttermilk Ranch  
Fresh Mozz and Tomato Bruschetta with Garlic Crostini's  
Antipasto Platter  
House-Made Franks in a Blanket with Spicy Mustard  
Chicken Quesadillas with House-Made Salsa  
Assorted Petite Sandwiches  
Tortellini Mediterranean Salad with Olive Oil & Feta  
House-Made Chicken Fingers with Dipping Sauce

### **Pasta Options (Choose One):**

(Gluten free pasta available)  
Penne Ala Vodka  
With Shaved Asiago  
Rotini Pesto  
with Sundried Tomatoes & Artichokes  
Penne Pesto  
with Sautéed Cherry Tomatoes & Garlic

### **Starch Options (Choose One):**

Herb Roasted Red Potatoes  
Rice Pilaf  
Garlic Roasted Mashed Yukon Potatoes  
Sour Cream & Green Onion Smashed  
Idaho Potatoes

### **Beverage Options:**

Soft Beverages \$3  
Domestic Beer, Wine & Soft Bev \$7  
Open House Bar \$12  
Open Premium Bar \$20

### **Premium App Substitutions for An additional \$5 per person**

(Choose 4 from premium or standard options)

Prosciutto Wrapped Melon  
Shrimp Cocktail  
Scallops Wrapped with Bacon  
Mini Crab Cakes  
Cordon Bleu Balls  
Smoked Salmon with Cucumber Salad  
Swedish Meatballs  
Coconut Shrimp  
Chicken & Grilled Pineapple Skewers  
Antipasto Skewers  
Crab Stuffed Mushrooms

### **Entrée Options:**

(\* indicates vegetarian options)

Chicken Marsala - Sautéed Mushroom Brown Sauce  
Chicken Francese - With a Herb Lemon Butter Sauce  
Roasted Bone-in Chicken - Slow Cooked in Your Choice of  
Lemon Garlic & Herb or Spicy BBQ Dry Rub  
Chicken Gardenia -Sautéed Mushrooms and Spinach Cream Sauce  
Chicken Parmesan -Breaded Fried Breast with Marinara & Melted Mozzarella  
Grilled Sesame Bourbon Chicken  
Stuffed Sole - With Crab Meat Topped with Lemon Red Pepper Cream Sauce  
Grilled Atlantic Salmon - With Red Pepper Béchamel Sauce or Tomato Fume  
Roasted Beef – With Caramelized Onion Aju  
Roasted Turkey Breast – With Stuffing & Gravy  
Sliced Italian Sausage- with Sautéed Onions & Peppers and a Touch of Marinara  
Pork Tenderloin - Topped with Pineapple Demi Glaze or Bourbon Dijon Sauce  
Soy Glazed Grilled Boneless Pork Chops - with Mango Salsa  
\*Baked Stuffed Shells – Stuffed with Ricotta and Topped with House-  
Made Marinara and Mozzarella  
\*Eggplant Rolotini- Stuffed with Roasted Pepper Infused Ricotta and Topped  
with Marinara and Mozzarella  
\*Eggplant Parmesan – Topped with House-Made Marinara and Italian Cheeses  
\*Stuffed Tortellini –Alfredo with Broccoli or Primavera  
with Garlic Creamy Sauce  
\*Grilled Eggplant with Fresh Tomatoes, Bocconcini & Pesto

### **Optional Entrée Substitutions for an Additional \$5 per person :**

Roasted Prime Rib of Beef - With Onion Au jus  
Grilled Sirloin Steaks - with Grilled Red Pepper and Onion Relish  
London Broil -Slow Marinated and Charbroiled  
Soy Glazed Grilled Swordfish Steaks- With Gingered Pineapple Salsa  
Veal Marsala – Sautéed Mushroom Brown Sauce  
Veal Cannelloni –Cheese & Spinach Stuffed Topped with Béchamel &  
Fresh Tomato Sauce  
Jumbo Shrimp & Vegetable Scampi – Garlic Butter Sauce  
Butterflied Coconut Shrimp – With Sweet and Sour Dipping Sauce  
Shrimp with Chinese Garlic Sauce

**PREFIX BUFFET OPTIONS**

**Champagne Brunch**

Farm Fresh Scrambled Eggs  
 Apple Smoked Crisp Bacon & Breakfast Sausage Links  
 Golden Home Fried Potatoes with Onions & Peppers  
 Pullman French Toast with Syrup  
 Assorted Fruit and Cheese Display  
 Garden Salad with Dressing  
 Penne Ala Vodka  
 Mixed Seasonal Vegetable  
 Chicken Francese or Marsala,  
 Bagels with Butter, Cream Cheese,  
 Assorted Jams & Jellies  
 Freshly Baked Rolls, Breakfast Breads & Pastries  
 Freshly Brewed Colombian Coffee and Decaf  
 Champagne & Mimosa Bar  
 Assorted Juices  
 Assortment of Herbal Teas & Soda  
 \$ 35 PP + 8.125 tax and 18% Gratuity

**Classic Delicatessen**

Roasted Turkey Breast, Roast Beef,  
 Virginia Baked Ham & Genoa Salami  
 Sliced Assorted Cheeses to Include:  
 Aged Wisconsin Cheddar Cheese, American  
 & Imported Swiss Cheese  
 Crisp Lettuce, Vine Ripened Tomatoes, Sliced Red Onions  
 Country Style Macaroni Salad  
 Freshly Homemade Tuna Salad  
 Classic Potato Salad  
 American Style Cole Slaw  
 Mixed Garden Salad with Dressing  
 Freshly Baked Assorted Breads  
 Appropriate Condiments  
 Assorted Brownies & Cookies  
 Freshly Brewed  
 Colombian Coffee and Decaf  
 Assortment of Herbal Teas and Soft Drinks  
 \$ 25 PP + 8.125 tax and 18% Gratuity

**Italian**

**(Choice of Chicken Dish)**  
 Marsala, Parmigiana or Francese  
**(Choice of Pasta)**  
 Penne Ala Vodka or Rotini with Sun-dried Tomatoes,  
 Artichokes & Spinach  
 Served with:  
 Italian Meatballs with Marinara Sauce  
 Sweet Italian Sausage & Peppers  
 Eggplant Rolotini  
 Antipasta Salad  
 Romaine Caesar Salad  
 Freshly Baked Garlic Bread  
 Assorted Italian Cookies  
 Freshly Brewed Colombian Coffee, Decaf Coffee,  
 Assortment of Herbal Teas and Soft Drinks  
 \$ 32 PP + 8.125 tax and 18% Gratuity

**Breakfast**

**(Available only for events scheduled before noon)**  
 Farm Fresh Scrambled Eggs  
 Apple Smoked Crisp Bacon & Breakfast Sausage Links  
 Golden Home Fried Potatoes with Onions & Peppers  
 Pullman French Toast or Belgian Waffles with Syrup  
 Assorted Fruit Display  
 Bagels with Butter, Cream Cheese, Assorted Jams & Jellies  
 Freshly Baked Rolls, Breakfast Breads & Pastries  
 Assorted Cereals with Milk  
 Assorted Juices  
 Freshly Brewed Colombian Coffee and Decaf  
 Assortment of Herbal Teas & Soda  
 \$ 20 PP + 8.125 tax and 18% Gratuity

**Deluxe Barbeque**

Char grilled Hamburgers & Hot Dogs  
 BBQ Pulled Pork, Roasted BBQ Chicken  
 Lettuce, Tomato and Onion Platter  
 Assorted Cheese Platter  
 Kosher Dill and Sweet Butter Chip Pickle Platter  
 Potato Salad  
 American Style Cole Slaw  
 Macaroni Salad  
 Mixed Garden Salad with Dressing  
 Bakery Fresh Cookies  
 Freshly Brewed Colombian Coffee and Decaf  
 Assortment of Herbal Teas and Soft Drinks  
 \$30 PP + 8.125 tax and 18% Gratuity

**Sweet Sixteen**

**(Choose four)**

Chicken Parmesan, Italian Sausage and Peppers  
 Swedish Meatballs, Chicken Marsala  
 Hot Dogs with Sauerkraut, Golden Fried Chicken Fingers  
 6oz Hamburgers with Condiments  
 Baked Ziti Parmesan, Meatballs Marinara  
 Chicken Quesadillas, Penne Ala Vodka  
 Mozzarella Sticks with Marinara  
 Served with:  
 Potato Chips, Popcorn, Pretzels,  
 Garden Salad with Ranch Dressing  
 Dinner Rolls and Butter, Soda Station,  
 Custom Occasion Cake  
 \$30 PP + 8.125 tax and 18% Gratuity