

BANQUET HOUSE BUFFET MENU

STARTERS & SIDES

DINNER ROLLS

Freshly baked with creamy butter

FRESH GARDEN SALAD

House dressing

SEASONAL VEGETABLES

GARLIC HERB POTATOES

PENNE PASTA

Marinara sauce

MAIN COURSE SELECTIONS

Select two:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN FRANÇAISE

Lightly breaded, lemon sauce

CHICKEN MARSALA

Pan-fried in a mushroom
and Marsala wine sauce

ITALIAN CHICKEN

Panko encrusted with Italian herbs

ROASTED PORK LOIN

Apple bourbon glaze, sliced

ITALIAN SAUSAGE

With peppers and onions

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

Lunch buffet served until 1:30pm - \$26 per person

Dinner buffet served after 1:30pm - \$35 per person

BANQUET DELUXE BUFFET MENU

STARTERS

DINNER ROLLS
Freshly baked with
creamy butter

Select one:

CAESAR SALAD

FRESH GARDEN SALAD
House dressing

SIDES

Select two:

GARLIC HERB POTATOES

SMASHED GARLIC POTATOES

BAKED ZITI
Marinara sauce

CREAMY MAC & CHEESE

PENNE PASTA
Alfredo sauce

SIGNATURE PENNE PASTA
Baby spinach, sun dried tomatoes,
grape tomatoes, asparagus tips,
garlic oil and parmesan cheese

VEGETABLES

Select one:

ASPARAGUS TIPS

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

**GREEN BEANS & SHAVED
CARROTS**

SEASONAL VEGETABLES

MAIN COURSE SELECTIONS

Select two:

BALSAMIC CHICKEN
Balsamic glaze reduction

CHICKEN FRANÇAISE
Lightly breaded, lemon sauce

CHICKEN MARSALA
Pan-fried in a mushroom
and Marsala wine sauce

ITALIAN CHICKEN
Panko encrusted
with Italian herbs

BAKED WHITE FISH
Lemon butter or lemon
pepper sauce

PORK CHOPS
Breaded, boneless

BEEF TOP ROUND
Sliced and served
in light au jus

POT ROAST
Roasted with
root vegetables

\$40 per person

BANQUET SIT-DOWN DUAL ENTRÉE MENU

STARTERS

DINNER ROLLS

Freshly baked with creamy butter

Select one:

CAESAR SALAD

FRESH GARDEN SALAD

House dressing

SIDES

Select one:

GARLIC HERB POTATOES

SMASHED GARLIC POTATOES

FLUFFY WHIPPED POTATOES

GARLIC PARMESAN WHIPPED POTATOES

RICE PILAF

VEGETABLES

Select one:

ASPARAGUS TIPS

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS & SHAVED CARROTS

SEASONAL VEGETABLES

MAIN COURSE SELECTIONS

Select one:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN FRANÇAISE

Lightly breaded, lemon sauce

CHICKEN MARSALA

Pan-fried in a mushroom
and Marsala wine sauce

ITALIAN CHICKEN

Panko encrusted
with Italian herbs

Select one:

BEEF TENDERLOIN

Sliced

Market price

FILET MIGNON

Market price

SIRLOIN FILET

\$40 per person

BANQUET SIT-DOWN DINNER ENTRÉE MENU

SIDES

Select one:

- GARLIC HERB POTATOES
- SMASHED GARLIC POTATOES
- FLUFFY WHIPPED POTATOES
- GARLIC PARMESAN WHIPPED POTATOES
- RICE PILAF

STARTERS

DINNER ROLLS
Freshly baked with creamy butter

Select one:

- CAESAR SALAD
- FRESH GARDEN SALAD
House dressing

VEGETABLES

Select one:

- ASPARAGUS TIPS
- BROCCOLI CROWNS
- GLAZED BABY CARROTS
- GREEN BEANS ALMONDINE
- GREEN BEANS & SHAVED CARROTS
- SEASONAL VEGETABLES

MAIN COURSE SELECTIONS

BALSAMIC CHICKEN
Balsamic glaze reduction
\$33 per person

CHICKEN FRANÇAISE
Lightly breaded,
lemon sauce
\$33 per person

CHICKEN MARSALA
Pan-fried in a mushroom
and Marsala wine sauce
\$33 per person

ITALIAN CHICKEN
Panko encrusted with
Italian herbs
\$33 per person

SALMON
White wine dill sauce
Market price

BAKED SALMON
Herb encrusted,
horseradish sauce
Market price

BAKED WHITE FISH
Lemon butter or
lemon pepper sauce
Market price

PORK CHOPS
Breaded, boneless
\$33 per person

ROASTED PORK LOIN
House-made stuffing,
sliced
\$33 per person

BEEF TENDERLOIN
Sliced
Market price

**BLACK ANGUS
FILET MIGNON**
Market price

**BLACK ANGUS
SIRLOIN FILET**
Market price

FILET MIGNON
Market price

PRIME RIB
Sliced and served
in light au jus
\$45 per person

Split menu available for + \$2 per entrée. 2 selections maximum.

HORS D'OEUVRES

MENU

| | | |
|--|------------|---------------------|
| BACON WRAPPED SCALLOPS | 100 pieces | \$350 |
| BRUSCHETTA ON GARLIC TOAST | 100 pieces | \$175 |
| CAPRESE SKEWERS | 100 pieces | \$250 |
| CHEESE PLATTER | Serves 100 | \$275 |
| CHICKEN QUESADILLAS | 100 pieces | \$350 |
| CRAB STUFFED MUSHROOMS | 100 pieces | \$300 |
| CRUDITÉS <i>Fresh, assorted vegetables, ranch dipping sauce</i> | Serves 100 | \$200 |
| FRIED RAVIOLI <i>Marinara sauce</i> | 100 pieces | \$200 |
| FRIED VEGETABLES <i>Tempura batter, ranch dipping sauce</i> | 100 pieces | \$200 |
| JUMBO SHRIMP COCKTAIL | 100 pieces | Market Price |
| MINI MEATBALLS <i>Barbecue, Italian, Swedish, or Thai Chili</i> | 100 pieces | \$225 |
| PARMESAN STUFFED ARTICHOKEs | 100 pieces | \$325 |
| PHYLLO WRAPPED ASPARAGUS <i>With asiago cheese</i> | 100 pieces | \$325 |
| PORK POT STICKERS | 100 pieces | \$250 |
| SAUSAGE STUFFED MUSHROOMS | 100 pieces | \$300 |
| SPANAKOPITA <i>Phyllo dough filled with spinach and feta cheese</i> | 100 pieces | \$350 |
| RASPBERRY BRIE EN CROÛTE | 100 pieces | \$375 |

BANQUET BAR PACKAGES

HOUSE BAR

BOURBON
GIN
RUM
SCOTCH
VODKA
WHISKEY
PEACH SCHNAPPS
CHARDONNAY
MERLOT
ZINFANDEL
BUD LIGHT
LABATT BLUE
ASSORTED
JUICE & SODA

PREMIUM BAR

JIM BEAM
BOURBON
BEEFEATER GIN
BACARDI RUM
DEWARS SCOTCH
SKYY VODKA
CANADIAN
CLUB WHISKEY
PEACH SCHNAPPS
CHARDONNAY
MERLOT
ZINFANDEL
BUD LIGHT
ASSORTED
JUICE & SODA

OPEN BAR PRICING

| | House | Premium |
|-------------|-------------|-------------|
| ONE HOUR | \$15 | \$24 |
| TWO HOURS | \$17 | \$26 |
| THREE HOURS | \$19 | \$28 |
| FOUR HOURS | \$20 | \$30 |

*Additional hours based on availability
and guarantee: + \$6 house, + \$8 premium*

BAR ADD-ONS

CAPTAIN MORGAN
JACK DANIELS
MARTINI'S
MANHATTAN'S
SOUTHERN COMFORT
\$6
DOMESTIC
BOTTLED BEER
Two kinds
\$6

WINE, BEER, & SODA BAR

| | |
|-------------|-------------|
| ONE HOUR | \$12 |
| TWO HOURS | \$14 |
| THREE HOURS | \$16 |
| FOUR HOURS | \$18 |

SODA BAR

| | |
|------------|-------------|
| TWO HOURS | \$6 |
| FOUR HOURS | \$10 |

BANQUET
AFTER DINNER

STANDARD COFFEE STATION

REGULAR & DECAFFEINATED TEAS

REGULAR & DECAFFEINATED COFFEE

With creamer and assorted sugars

\$3.50

PREMIUM COFFEE STATION

REGULAR & DECAFFEINATED TEAS

HOT CHOCOLATE

REGULAR & DECAFFEINATED COFFEE

Premium roast

With flavored creamers and assorted sugars

\$4.50

DESSERT MENU

CAKE

Select one:

3 layer chocolate cake

3 layer lemon shortcake

3 layer strawberry shortcake

Carrot cake

Chocolate tuxedo cake

NY style cheesecake

\$6

COOKIES

*Freshly baked,
assorted flavors*

\$5

MINI PASTRIES

Fresh, assorted flavors

Cannoli

Cream puffs

Éclairs

\$8