



with Private Banquet Facility

BUFFET PACKAGE

Tossed or Caesar Salad
Assorted Bread, Rolls, & Homemade Brushetta

Broiled Fillet of Sole Stuffed with Crabmeat
Pan Seared Salmon

Eggplant Rollatini
Stuffed Shells

Chicken Marsala
Chicken Picata
Chicken Franchese

Steak Teriyaki over Rice
Pepper Steak over Rice
Beef Burgundy over buttered noodles
Roast Loin of Pork served Au Jus
Bourbon Barbecued Loin of Pork
Kielbasa and Sauerkraut
Sausage, Peppers, and Onions

Penne with Vodka Sauce
Rigatoni Bolognese

Vegetable, Potato

Soda, Juice, Coffee, Tea, & Decaf

Any Three Entrees \$22.99 per person
Any Four Entrees \$25.99 per person

**Sales tax and 18% gratuity not included*
**All menu items and prices are subject to market availability*
and can change without notice.

ADDITIONAL BUFFET ITEMS

Vegetable Crudite \$2.99pp

Cheese & Cracker Platter \$2.99pp

Seasonal Fruit Platter \$3.99pp

Fresh Mozzarella, Beefsteak Tomato, & Red Onion \$3.99pp

Fried Calamari \$4.99pp

*Grilled Vegetables with Portobello Mushrooms, Zucchini,
Yellow Squash and Red Peppers \$2.99pp*

Cold Antipasto Platter

*A Selection of Imported Italian Cold Cuts, Soft and Hard Cheeses
with Marinated and Pickled Vegetables \$4.99pp*

CARVING STATIONS

Roasted Boneless Turkey Breast \$4.99pp

Marinated Loin of Pork \$4.99pp

Slow Roast Boneless Ham with Honey and Jack Daniels Glaze \$4.99pp

Garlic and Rosemary Studded Roast Leg of Lamb with Mint Jus \$9.99pp

Prime Rib of Beef with Wild Mushroom Sauce \$12.99pp

SPECIALTY STATIONS

Oriental Stir Fry

Chicken, Beef, or Shrimp (please choose one)

With Crisp Chinese Vegetables & Stir Fried Rice \$5.99 & \$8.99 (shrimp)

Mexican Fajita

*Beef and Chicken with Sautéed Onions and Peppers, Flour Tortillas, Sour Cream,
Guacamole and Salsa \$5.99pp*

Raw Bar

*Shrimp Cocktail, Clams on the Half Shell, Oysters on the Half Shell
With Lemon Wedges and Cocktail Sauce \$15.99pp*

DESSERTS

Custom Occasion Cake

*Delicious sheet cake with your choice of filling and writing on top
\$1.99pp*

Homemade Cookies

*Fresh baked chocolate chip, macadamia nut, & oatmeal raisin cookies
\$1.99pp*

Peach Melba

*Vanilla ice cream topped with raspberry sauce, peaches,
whipped cream, and strawberry
\$1.99pp*

Black and White Sundae

*Vanilla ice cream topped with chocolate syrup,
and whipped cream
\$1.99pp*

Sundae Bar

*Bowls of vanilla ice cream with all the trimmings on the side to build your own sundae
\$2.99*

Brownie a la mode

*Homemade brownie's topped with vanilla ice cream and chocolate syrup
\$2.99pp*

Handmade Mini Italian & French Pastries

\$2.99pp

Deluxe Viennese Table

\$7.99pp

Liquor

International Coffee Bar, with attendant, additional \$5.99
*Regular & Decaf Coffee accompanied by premium Domestic & International
Liqueurs & Cordials, garnished with fresh whipped cream & seasonings*

Unlimited Beer & Wine (4hrs.) \$12.99pp

Premium Open Bar (4hrs) \$22.99pp

Martini Ice Bar

Ice Carvings, please refer to catalog

***Minimum guarantee 75 Adults for Saturday evenings
50 Adults any other day or evening for the upstairs banquet room***