

# *Buffet Packages*



## *Bartlett Hills Buffet Packages*

*(No substitutions please)*

### *Package #1*

*Bartlett Spring Mix w/ Choice of Dressings  
Fresh Baked Rolls & Homemade Garlic Bread*

*Herbed Roasted Chicken*

*Baked Mostaccioli Marinara*

*Vesuvio Potatoes*

*Bartlett Medley of Vegetables*

*Assorted Cookies & Brownies*

*Coffee, Iced Tea, Lemonade Service*

*\$18.95 Adults*

*\$13.95 Children 3-10 years*

*(Add Italian Beef w/Peppers & Onions for an Additional \$2.50)*

### *Package #2*

*Caesar Salad*

*Fresh Baked Rolls & Homemade Garlic Bread*

*Baked Lasagna with Meat Sauce*

*Herbed Roasted Chicken*

*Garlic Mashed Potatoes*

*Green Bean Almandine*

*Assorted Cookies & Brownies*

*Coffee, Iced Tea, Lemonade Service*

*\$20.95 Adults*

*\$15.95 Children 3-10 years*

*Prices based on 40 or more guests.*

*Tax and 18% Service Charge Additional.*

*2/14*

PGA Buffet

Tossed Garden Salad  
Cole Slaw, Potato, & Pasta Salad  
Grilled Hamburgers & Bratwurst  
Baked Beans, Corn on the Cobb  
Assorted Rolls & Condiments Fresh  
Watermelon Display

\$18.95 Adults

\$13.95 Children 3-10 years

U. S. Open Buffet

Tossed Garden Salad  
Cole Slaw, Potato, & Pasta Salad  
Grilled Hamburgers  
Chicken Breast with BBQ Sauce  
Bratwurst & Sauerkraut  
Baked Beans, Corn on the Cobb  
Assorted Rolls & Condiments Fresh  
Watermelon Display

\$21.95 Adults

\$16.95 Children 3-10 Years

Master's Buffet

Tossed Garden Salad  
Cole Slaw, Potato, & Pasta Salad  
10oz Choice Sirloin Steak  
Chicken Breast with BBQ Sauce  
Baked Beans, Corn on the Cobb  
Assorted Rolls & Butter  
Fresh Watermelon Display

\$27.95 per person

\$22.95 Children 3-10 Years

Hors d'oeuvres-\$60 & up  
Add Cookies & Brownies-\$2.50 pp

Prices based on 40 or more guests.

Tax and 18% Service Charge Additional.

## Bartlett Hills

### Build Your Own Buffet Menu

*Includes your choice of Salad and Vegetable with Potato, Rice, or Pasta.*

*Fresh Baked Rolls and Butter. Coffee Service.*

*Private Banquet Room, Linen/Skirting Choices and Centerpieces.*

*Pork Florentine with Peppercorn Demi Glaze\**

*Crispy Fried Chicken-Bone In*

*Roast Pork with Natural Gravy or Forest Mushroom Sauce\**

*Chicken Vesuvio \*Bone In*

*Champagne Chicken Breast\**

*Herb Seasoned Chicken \*Bone In*

*Veal Parmigiana with Marinara\**

*Roast Turkey with Sage Dressing\**

*Chicken Breast Parmesan\**

*Chicken Breast Piccata\**

*Baked Lasagna with Marinara\**

*Baked Halibut with Herbed Breadcrumb Crust and Cream Sauce\**

*Roast Beef with Port Wine Shallot Sauce*

*Blackened Chicken Breast with Roasted Red Bell Pepper Cream Sauce\**

*Boneless Skinless Breast of Chicken...\$2.25 per person*

#### Price

*One Entrée \$24.95*

*Two Entrée \$28.95*

*Vegetarian Buffet Packages Available upon Request.*

*\*Item available as a plated option. Tax*

*& 18% Service Charge Additional*

*Prices based on 40 or more guests.*

*Tax and 18% Service Charge Additional.*

## *Accompaniments for Buffet Menu*

### *Soup Selections-Additional \$2.50*

*Tomato Basil*

*Chicken Noodle*

*Potato Leek*

*Beef Barley*

*Minestrone*

*Cream of Chicken & Wild Rice*

*Minestrone*

*Cream of Broccoli, Asparagus, Artichoke, Mushroom*

### *Salad Selections*

*Bartlett Spring Mix*

*Tossed Garden Salad*

*Traditional Caesar*

*Spinach Salad*

*With Choice of 2 Dressings: Raspberry or Balsamic Vinaigrette, Creamy Peppercorn or Garlic,  
Honey Dijon, Ranch, 1000, French, Bleu Cheese, Italian*

*Add Candied Walnuts, Dried Cranberries, Eggs, Black Olives or Croutons-Additional*

### *Vegetables*

*Brandied Baby Carrots*

*Seasonal Medley*

*Broccoli & Cauliflower*

*Green Bean Almandine*

*Julienned Carrots & Zucchini*

### *Starches*

*Garlic & Herb Roasted Potatoes*

*Sour Cream & Chive Mashed Potatoes*

*White & Wild Rice*

*Rice Pilaf w/Vegetable Confetti*

*Parslied Buttered Red Potatoes*

*Harvest Potatoes (Purple, Yellow, & Sweet w/Red Onions) or Duchess-Additional*

*Penne Marinara, Vodka Sauce or Alfredo*

## Buffet Packages & Buffet Menu Includes:

Private Banquet Room, Linen Tablecloths & Napkins (White, Ivory or Black), Skirting, Silk or Candle Light Centers, & Décor Table Displays.

### Beverage Suggestions:

Fruit Punch \$40

Pop Stations \$6 per Pitcher

Mimosa/ Champagne Punch \$55

Bottled Wine \$16

(Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon)

### Beer, Wine & Soda Bar

\$11.50 per Person/2 Hours

\$13 per Person/3 Hours

\$14.50/4 Hours

Includes: Miller, MGD, Bud, Old Style, Coors, Becks & Corona Products

### Premium Bar

\$20.25 per Person/2 Hours

\$23 per Person/3 Hours

\$25.50/4 Hours

Include Smirnoff, Beefeaters, Bacardi, Seagram & VO, Malibu, CC, Captain Morgan, Jim Beam, So Comfort & More  
Additional Hours, House Brand or Top Shelf Bar Pricing Available at [www.bartletthills.com](http://www.bartletthills.com)

### Consumption or Cash Bar

\$100 per Bartender Fee

\$50 for Non-Alcoholic Bars

### Suggested Enhancements

Sweet Tooth Table \$6.95pp

Coffee & Tea Station with Sweet Table (serves 35-40) \$75

Cupcake Station or Candy Favor Station \$3.50pp

Vanilla Ice Cream with Chocolate & Strawberry Sauce \$2.95pp

Scoop of Ice Cream on Cake \$1.95pp

Decorated Bakery Cake \$2.50 & Up

Serve Client Cake \$25

Set-up for Client Sweet Table \$50

White Chair Covers & White Satin Ties \$3

w/Colored Ties \$3.50 Table Runners \$3.00

Colored Napkins \$.50

Sound System for Client iPod or Stereo \$100

Parquet Dance Floor-No Charge

Other Enhancements Available-Pricing upon Request

\*Tax & 18% Service Charge Additional