

**Offering Memorable Moments**

**With Delicious Cuisine**

Menu Packages

WHERE YOU WANT TO CELEBRATE

***BREAKFASTS***

***The Deluxe Continental Breakfast Buffet***

*Homemade Breakfast Breads*

*Muffins and Bagels*

*Served with Butter, Preserves &*

*Cream Cheese*

*Yogurt & Granola*

*Whole Fruit*

*Orange Juice & Cranberry Juice*

*Coffee, Decaffeinated Coffee, and*

*Herbal Teas*

***$16.95 Per Guest ++***

***The Union Hot Breakfast Buffet***

*Fluffy Scrambled Eggs*

*Bacon and Sausage*

*French Toast with Powdered Sugar*

*Maple Syrup*

*Seasoned Breakfast Potatoes*

*Homemade Breakfast Breads*

*Muffins and Bagels*

*Served with Butter, Preserves &*

*Cream Cheese*

*Yogurt & Granola*

*Fresh Sliced Fruit*

*Assorted Cold Cereal & Milk*

*Orange Juice & Cranberry Juice*

*Coffee, Decaffeinated Coffee, and*

*Herbal Teas*

***$21.95 Per Guest ++***

***Additional Enhancements***

***$75.00 Attendant Fee per station***

***Omelet Station***

*Chef Prepared Omelets with Choice of:*

*Peppers, Ham, Bacon, Onions, Mushrooms,*

*Cheeses and Salsa*

***$10.95 Per Guest ++***

***Minimum 25 Guests***

***MORNING / AFTERNOON BREAKS***

***AM or PM Coffee Break***

*Regular Coffee, Decaffeinated Coffee,*

*Assorted Herbal Teas*

*Service is for 45 minutes per break*

***$6.95 per person ++***

***All-Day Beverage Break***

*Regular and Decaf Coffee*

*Assorted Herbal Tea Station*

*Bottled Waters*

*Assorted Sodas*

***$14.95 per person++***

***Jersey Shore Break***

*Pizza Bagels*

*Buttered Popcorn*

*Mini Hot Dogs Wrapped in Puff Pastry*

*Hot Soft Pretzels Served with Mustard*

*Apple Wedges dipped in Caramel*

*Coffee & Decaffeinated Coffee & Herbal Teas*

***$14.95 per person ++***

***The Cookie Jar Break***

*An Assortment of Cookies to Include:*

*Chocolate Chip, Oatmeal Raisin*

*Sugar Cookie*

*Brownies*

*Chilled Milk*

*Coffee & Decaffeinated Coffee & Herbal Teas*

***$14.95 per person ++***

*Minimum 25 Guests*

***The Healthy Choice Break***

*Individual Fruit Yogurts*

*Nutri-Grain Bars*

*Trail Mix*

*Whole Fruit*

*Orange & Cranberry Juice*

*Coffee & Decaffeinated Coffee & Herbal Teas*

***$14.95 per person ++***

***A La Carte Items***

***Assorted Sodas-***

*Regular, Diet, and Lemon/Lime*

***$3.50++ Per Can***

***Coffee/Tea by the Gallon***

*Regular Coffee, Decaffeinated Coffee,*

*Herbal Teas*

*Priced per gallon/per item*

*(Each gallon yields about 16 cups)*

***$58.00 per gallon++***

*Assorted Cookies by the Dozen*

***$18.00 per dozen ++***

***Assorted Brownies and Scones***

***$20.00 per Dozen***

*Bags of Chips*

***$1.25 each ++***

*Protein Bars*

***$42.00 per dozen ++***

***LUNCH OPTIONS***

Kenilworth Lavish Lunch Buffet Includes:

(Please Select One Fresh Salad)

Garden Salad with Assorted Dressings

Fresh Field Green Salad

Served with Rolls & Butter

Grilled Breast of Chicken

Sliced Sirloin

Penne Ala Vodka

Roasted Vegetable Medley

Rice Pilaf

Cookies and Brownies

Iced Tea and Water

Coffee, Decaffeinated Coffee, Teas

$30.95 per person ++

A Piece of Italy Lunch Buffet Includes:

Garden Salad with Assorted Dressings

or

Caesar Salad

Served with Rolls & Butter

(Please Select Two Entrees)

Penne Ala Vodka

Stuffed Shells

Eggplant Parmesan

Sausage & Peppers

Assorted Homemade Pizzas

Chicken Marsala, Piccata, Francese or Parmesan

Chef's Choice of Starch & Seasonal Vegetable

Italian Cookies

Iced Tea and Water

Coffee, Decaffeinated Coffee, Teas

$28.95 per person ++

Picnic in the Park Lunch Buffet Includes:

‘SUMMER MENU ONLY”

Cole Slaw and Potato Salad

Full Barbecue with all the Fixings:

Hamburgers

Hot Dogs

Grilled Chicken

Baked Beans

Corn on the Cob

Watermelon Wedges

Cookies & Brownies

Iced Tea and Water

Coffee, Decaffeinated Coffee, Teas

$27.95 per person ++

***Wall Street Lunch Deli Buffet Includes:***

*(Please Select Two Salads)*

*Tri Colored Tortellini Salad*

*Traditional Tuna or Chicken Salad*

*3-Bean Salad*

*Garden Salad or Caesar Salad*

*Assorted Deli Tray:*

*Turkey Breast, Roast Beef, Baked Virginia Ham, Sliced Swiss, Cheddar, Provolone and American Cheese*

*Potato Chips*

*Sliced Beefsteak Tomatoes and Lettuce*

*Condiments and Relish Tray*

*Kaiser Rolls, Assorted Sandwich Breads*

*Cookies and Brownies*

*Iced Tea and Water*

*Coffee, Decaffeinated Coffee, Teas*

***$27.95 per person ++***

***LUNCH OPTIONS***

***Wrap Up Lunch Buffet Includes:***

*Choose 2 Salads:*

*Garden Salad with Assorted Dressings*

*Macaroni Salad*

*Potato Salad*

*A Variety of:*

*Vegetable Wraps, Roast Beef Wraps, Turkey Wraps, and Tuna Wraps*

*Cookies & Brownies*

*Whole Fresh Fruit*

*Iced Tea and Water*

*Coffee, Decaffeinated Coffee, Teas*

***$19.95 per person ++***

***Traveling Boxed Lunches Include:***

*Pre-Selected Sandwich*

*Bag of Chips*

*Whole Fruit*

*Cookie*

*Can of Soda or Bottled Water*

*Please choose from the following sandwiches:*

*Roast Beef*

*Turkey*

*Tuna*

*Veggie Wrap*

*Selections must be received 14 days prior to*

*your event*

***$18.95 per boxed lunch++***

*Minimum 25 guests*

***Kenilworth Lunch***

*(Please select one salad)*

*Field Green Salad with Our Creamy Balsamic Vinaigrette*

*Caesar Salad*

*Baby Spinach Salad with Goat Cheese, Beets & Caramelized Walnuts (add $2)*

***Entrée:***

*(Please select two entrees)*

*Herb Roasted Chicken on the Bone*

*Chicken Marsala, Piccata, or Francese*

*\*Broiled Salmon with Lemon Butter Sauce*

*(add $3.00 per person)*

*Eggplant Rollatini*

*Cheese Tortellini with Sautéed Vegetables*

*Sliced Steak*

*Chef's Choice of Starch and Vegetable Accompaniment*

*Rolls and Butter*

***Dessert:***

*(Please select one dessert)*

*New York Cheesecake*

*Double Chocolate Cake*

*Carrot Cake*

*Cookies and Brownies*

*Coffee, Decaffeinated Coffee, & Teas*

*Iced Tea*

*Please select two entree choices for your guests*

*(Entrée counts required at least 14 days prior to event)*

***$30.95 per person ++***

***BRUNCH OPTIONS***

***Kenilworth Brunch Buffet includes:***

*Assorted Breakfast Breads*

*Butter, Cream Cheese & Fruit Preserves*

*Fresh Seasonal Fruit Platter*

*Orange & Cranberry Juice*

*Coffee, Decaffeinated Coffee & Herbal Teas*

***Hot Breakfast***

*Fluffy Scrambled Eggs*

*Bacon, Taylor Ham or Sausage*

*(please choose one)*

*French Toast*

*Maple Syrup*

*Seasoned Breakfast Potatoes*

*Seasonal Vegetable*

***Salad (Select One)***

*Fresh Field Green Salad*

*Classic Caesar Salad with Garlic Croutons*

***Entrée Selection: (Choose 2 or 3****)*

*Penne A La Vodka*

*Penne with Basil & Prosciutto*

*Stuffed Shells Vegetable Lasagna*

*Eggplant Rollatini*

*Chicken Marsala*

*Chicken Piccata*

*Chicken Francese*

*Chicken Parmesan*

*Poached Salmon with Dill Sauce (add $4)*

*Cookies and Brownies*

*Coffee, Decaffeinated Coffee, Teas*

*Iced Tea and Water*

***Two Entrees $34.95 per person***

***Three Entrees $36.95 per person***

***Children under 10 - $18.95***

***BRUNCH OPTIONS***

***Brunch Menu Enhancements\* (additional charge)***

*Top Sirloin Carving Station\* (add $11.95 per person++)*

*Virginia Ham Carving Station\* (add $9.50 per person++)*

*Oven Roasted Turkey Carving Station\* (add $11.95 per person++)*

*Omelet Station\* (add $9.95 per person++)*

***Beverages\* (additional charge)***

*Mimosa ($4.00/glass++)*

*Sparkling Cider ($3.00/glass++)*

*Sangria ($65/gallon++)*

***Butler Passed Hors d’oeuvres\*(add $16.95 Per Guest ++ for Choice of Six)***

***See Hors d’oeuvres Menu***

***All Buffet Prices above are Per Guest ++***

***$75.00++ attendant fee applies to each station selected***

*Minimum 30 Guests*

***DINNER***

***Kenilworth Dinner Buffet***

***Salads***

***(Please Select One Composed Salad)***

*Pasta Salad*

*Couscous Salad*

*Spinach Salad*

***(Please choose one fresh Salad)***

*Caesar Salad or Fresh Field Green Salad*

*Served with Rolls and Butter*

***Entree Selections (Select 2,3, or 4 Entrees)***

*Sliced Roast Strip Sirloin Bordelaise*

*Sliced Steak*

*Salmon with a Dill Sauce*

*Tilapia Francese*

*Chicken Parmesan*

*Chicken Marsala*

*Chicken Piccata*

*Southern Fried Chicken*

*Roast Pork Loin*

*Tortellini Alfredo*

*Penne Ala Vodka*

*Rigatoni Bolognese*

***(Please Select One Starch and One Vegetable Accompaniments)***

***STARCHES***

*Mashed Potato*

*Oven Roasted Potato*

*Sweet Potato Wedges*

*Wild Rice Pilaf*

***VEGETABLES***

*Green Beans*

*Vegetable Medley*

*Broccoli & Carrots*

***Chef's Selection of Desserts***

*Iced Tea and Water*

*Coffee, Decaffeinated Coffee, Teas*

***Two Entrees $36.95 per person (Under 10 yrs. old $18.95)***

***Three Entrees $39.95 per person (Under 10 yrs. old $19.95)***

***Four Entrees $42.95 per person***

***(under 10 yrs. old $20.95)***

*Minimum 30 Guests*

***DINNER***

***A Piece of Italy Dinner Buffet Includes:***

*Caesar Salad*

*Garden Salad with Assorted Dressings*

*Served with Rolls & Butter*

*Seasonal Vegetables*

*Entree Selections (please select 2,3, or 4 Entrees)*

*Farfalle Pesto Pasta*

*Penne Ala Vodka*

*Tomato, Basil Tortellini*

*Manicotti*

*Eggplant Parmesan*

*Sausage & Peppers*

*Chicken Parmesan*

*Chicken Marsala, Piccata, or Francese*

*Assorted Homemade Pizzas*

*Tiramisu*

*Iced Tea and Water*

*Coffee, Decaffeinated Coffee, Teas*

***Two Entrees $31.95 per person***

***Three Entrees $34.95 per person***

***Four Entrees $36.95 per person***

***Children Under 10***

***Two Entrees: $15.95***

***Three Entrees: $17.95***

***Four Entrees: $19.95***

***Minimum 30 Guests***

***CHILDREN’S OPTIONS***

***Children's Options***

*(For Children 10 Years Old and Under)*

***Minimum of 20 Guests for Buffets to be set up***

***Buffets will remain out for a maximum***

***of one and a half hours***

***Children's Paradise Buffet***

*Mini Hamburgers and Cheeseburgers*

*Mini Hot Dogs w/bun*

*Mini Pepperoni & Cheese Pizzas*

*Mac 'n Cheese*

*Chicken Tenders with Dipping Sauce*

*Fried Mozzarella Sticks with Marinara Sauce*

***3 Choices - $13.95 per child ++***

***4 Choices - $16.95 per child ++***

***5 Choices - $19.95 per child ++***

***Plated Chicken Fingers & Fries***

*Chicken Tenders Served with Honey Mustard*

*and Ketchup Dipping Sauces*

***$13.95 per child++***

*(10 years old or younger)*

*Minimum 30 Guests*

***RECEPTIONS***

Displays

#### Display of Italian Antipasto

#### Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini and Crusty Italian Bread

#### (Price per Display - Served 50 guests)

#### $325.00 per display++

#### Display of Fresh Fruit

#### Fresh Cut & Whole Seasonal Fruit

#### (Price per Display - Serves 50 guests)

#### $275.00 per display++

# ***Display of Vegetables Crudités***

# *Display of Seasonal Cut Fresh Vegetables Served with Chef's Selection of Dips*

# *(Price per Display - Serves 50 guests)*

# ***$225.00 per display++***

# ***Display of Domestic & International Cheeses***

*Assorted Cheeses Garnished with Fresh Fruit & Grapes, Assorted Crackers and French Baguettes*

***$275 .00 Per Display ++****(serves 50)*

***Grilled Vegetable Antipasto Display***

*Fresh Mozzarella and Roasted Tomato with Basil and Grilled Vegetables Antipasto*

*(Display serves 50 guests)*

***$325.00 per display++***

***Carving Stations with Attendant***

### Whole Top Round of Beef

***$15.95 Per Guest ++ Plus Attendant Fee $75***

## Baked Sugar-Cured Virginia Ham

***$9.95 Per Guest ++ Plus Attendant Fee $75***

## Whole Roast Turkey

***$10.95 Per Guest ++ Plus Attendant Fee $75***

***A Taste of Rome Action Station with Attendant*** *(Please Select Two)*

*Penne a la Vodka*

*Linguini Primavera*

*Fettuccini Carbonara*

*Tortellini Primavera*

*Penne Sweet Basil & Prosciutto*

*Lemon Pepper Fettuccini*

*Rigatoni Bolognese*

*Rolls & Butter*

***$15.95 Per Guest Plus Attendant Fee $75***

#### Santa Fe Fajita Station

*Chicken & Beef Fajitas*

*Chicken Quesadillas*

*Accompanied with Pico De Gallo*

*Guacamole, Sour Cream*

*Monterey Jack & Cheddar Cheeses*

***$13.95 Per Guest ++***

#### Indian Station

*Chicken & Beef Kababs*

*Dal, Naan, Chaat and Chutneys*

***$12.95 Per Guest ++***

***All Stations are a minimum of 40 guests and***

***must be accompanied with a Meal Plan***

**All Station prices are per hour Plus Per Attendant Fee $75**

RECEPTIONS

***Pasta Station***

*(Please Select Two)*

*Penne Ala Vodka*

*Tortellini Primavera*

*Cavatelli with Broccoli & Sundried Tomatoes*

*Penne Sweet Basil & Prosciutto*

*Rigatoni Bolognaise*

## Rolls & Butter Included

## $10.95 Per Guest ++

***Mashed Potato Bar with Toppings***

*Butter, Gravy, Cheddar Cheese, Chives,*

*Bacon Bits, Sour Cream*

***$9.95 per person plus $75 attendant fee***

***Slider Station***

*Pulled Pork, Chicken Parmesan, and Mini Burgers*

***$12.95 Per Guest ++***

***Caprese Salad Display***

***$6.95 per person ++***

***Tossed Salad with Chef's choice of Dressing***

*Rolls and Butter*

***$5.95 per person ++***

***Display of Corn Chips Salsa & Fresh Guacamole***

***$9.95 per person ++***

***Ice Cream Sundae Bar with Toppings***

*Vanilla, Chocolate and Strawberry Ice Cream*

*Chef's Choice of Assorted Toppings, Syrups, and Sauces*

***$12.95 per person ++***

**Additional Dessert Enhancements**

Seasonal Fresh Fruit Skewers (add $5.95 per person)

Assorted Cookie & Brownie Platters on each Table (add $6.95 per person)

Candy Bar Buffet (add $10.95 per person)

***All Stations are a minimum of 40 Guests and***

**must be accompanied with a Meal Plan**

**All Station prices are per hour Plus Per Attendant Fee $75**

RECEPTIONS

***Hors d’oeuvres Package***

***Chef’s Hot Hors d’oeuvres***

***(Choice of Three passed for 1 hour)***

*Mini Crab Cakes*

*Beef and Chicken Empanada*

*Mini Hot Dogs Wrapped in Puff Pastry Served*

*with Dijon Mustard*

*Vegetable Spring Rolls Served with Sweet Chili*

*Black Bean, Jack Cheese & Chicken Quesadilla*

*Cocktail Meatballs*

*Mini Quiche*

*Grilled Portobello Fries*

*Eggplant Pizzette with Fresh Mozzarella & Pesto*

*Wellington Cap*

*Bacon Wrapped Scallops*

*Sliced Sirloin Canapé with Horseradish Cream*

*Pecan Encrusted Chicken Fingers with Orange Bourbon Sauce*

*Spanakopita*

***Chef’s Cold Hors d’oeuvres***

***(Choice of Three passed for 1 hour)***

*Shrimp Cocktail (add $2)*

*Caprese Skewers*

*Smoked Salmon Canapés*

*Cheese and Crackers*

*Melon and Mozzarella*

*Prosciutto and Asparagus Roll-Up*

*Chicken Salas Sliders*

*Southwest Chicken on Date Bread with Mango Salsa*

*Hummus Crustini*

*Tomato Bruschetta with Crostini*

***$23.95 Per Guest ++***

(Must be Accompanied with a Meal Plan)

(Minimum 40 Guests)

RECEPTIONS

***Cocktail Reception Package***

***Three-Hour Reception***

***Cold Platters Displayed upon arrival (please choose 2)***

*Display of Italian Antipasto and Crusty Italian Bread*

*(Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Anchovies, Pepperoncini)*

*Display of Fresh Cut Fruit*

*Display of Seasonal Cut Fresh Vegetables*

*(Served with Chef’s Selection of Dips)*

*Display of Domestic & International Cheeses*

*(Assorted Cheeses Garnished with Fresh Fruit & Grapes, Assorted Crackers and French Baguettes)*

***PASSED HORS D’OEUVRES (for 1 hour)***

*Choose four (add an additional selection for $3 per Guest ++)*

*Tomato Bruschetta with Crostini*

*Vegetable Spring Rolls Served with Sweet Chili*

*Eggplant Pizzette with Fresh Mozzarella & Pesto*

*Crab Cakes w/Remoulade*

*Stuffed Mushrooms*

*Mozzarella Crustini*

*Sliced Sirloin Canapé with Horseradish Cream*

*Pecan Encrusted Chicken Fingers with Orange Bourbon Sauce*

*Deviled Eggs*

*Crab Cakes*

*Shrimp Cocktail (add $2)*

***BUFFET SELECTIONS***

*Choose any combination of three Entrees (add an additional selection for $6 per Guest ++)*

***Hot Entrees***

*Sausage & Peppers*

*Penne Ala Vodka*

*Tortellini Primavera*

*Penne Sweet Basil & Prosciutto*

*Ravioli*

*Rigatoni Bolognaise*

*Chicken Piccata*

*Sliced Sirloin w/mushroom demi*

*Chicken Milanese*

*Tossed Salad, Rolls & Butter*

***DESSERT***

*Cookies and Brownies*

*Coffee, Decaffeinated Coffee, and Herbal Teas*

***$36.95 Per Guest ++ for 3-hour reception***

***for Additional Hours please add $10.95 Per Guest ++, Per Hour***

*(Minimum 40 Guests)*

BEVERAGE OPTIONS

## Well Open Bar

*Well Vodka*

*Well Rum*

*Well Tequila*

*Well Gin*

*Well Scotch*

*Well Cordials*

*House Cabernet*

*House Chardonnay*

*Domestic Beers*

*Sodas & Juices*

***$18.00 Per Guest 1st Hour++***

***$5.00 Per Guest Each Additional Hour++***

## House Open Bar

*Titos Vodka*

*Bacardi Rum*

*Beefeater Gin*

*Dewars Scotch*

*Sauza Tequila*

*Jack Daniels*

*Captain Morgan*

*Canadian Club*

*Southern Comfort*

*Seagrams VO*

*Kahlua*

*Cordials*

*House Cabernet*

*House Chardonnay*

*Domestic Beers*

*Sodas & Juices*

***$20.00 Per Guest 1st Hour++***

***$10.00 Per Guest Each Additional Hour++***

***Beer & Wine Bar***

*Imported & Domestic Beer*

*Cabernet*

*Chardonnay*

***$18.00 Per Guest ++ 1st Hour++***

***$9.00 Per Guest ++ Each Additional Hour++***

BEVERAGE OPTIONS

***Premium Open Bar***

*House Bar Plus*

*Absolute or Smirnoff Vodka*

*Malibu Rum*

*Cuervo 1800 Tequila*

*Johnnie Walker Red*

*Cordials*

*House Cabernet*

*House Chardonnay*

*Imported Beer*

*Sodas & Juices*

***$25.00 Per Guest 1st Hour++***

***$15.00 Per Guest Each Additional Hour++***

***Martini Bar Includes:***

*with Complete Garnishes*

#### Apple Martinis, Cosmos, Chocolate, Classic, Dirty

#### $19.95 Per Guest 1st Hour++

#### $10.00 Each Additional Hour++

#### Additional Beverages

* *Spiked Punch $65 Per Gallon*
* *Fruit Punch $25 Per Gallon*
* *Sangria with Fresh Fruit per 32 oz. Pitcher $22.00++ per pitcher*

*(Each pitcher serves 4-6 glasses)*

* *Mimosas or Bellini’s $4.00 per glass*
* *Cider/Sparkling Cider $3.00 Per Glass*
* *Champagne Toast $4.50 per glass*
* *Regular Apple Cider $2.50 ++ Per Glass*
* *Assorted Sodas- Regular, Diet, and Lemon/Lime*

*$3.50 Per Can*

#### Host Bar or Cash Bar

*$100 per Bartender*

***Soda Bar:***

*Unlimited Soda Bar Includes:*

*Assorted Regular, Diet and Lemon/Lime Soft Drinks*

***$7.95 Per Guest ++***

***Wines / Sparkling by the Bottle***

*House Wines $28 Per Bottle*

*Premium Wines $35 Per Bottle*

*Korbel Champagne $35 Per Bottle*

*Prosecco $35 per Bottle*

*Moet Chandon $95 Per Bottle*

***It's Tea Time***

*Display of Assorted Herbal Teas*

*Coffee & Decaffeinated Coffee*

*Sparkling Cider*

*Flavored Lemonade*

*Honey & Lemon Wedges*

*Hot Scones*

*Assorted Mini Tartlets*

*Petit Fours*

*Shortbread Cookies*

*Mixed Fresh Fruit*

***Choice of 3 Tea Sandwiches:***

*Smoked Salmon & Dill Cream Cheese*

*Chicken Salad with Granny Smith Apples*

*Spinach & Feta on Sourdough Bread*

*Baked Brie Bites with Raspberry Compote*

*Cucumber Watercress on Wholegrain Bread*

*Black Forest Ham on Pumpernickel*

***$26.95 per person ++***

*(Minimum 25 Guests)*

***Young Adult Buffet Celebration***

***Display Upon Arrival***

*Corn Chips with Cheddar Cheese Sauce, Doritos and Pretzels*

***Salad- Select One***

*Caesar Salad with Garlic Croutons*

*Tossed Salad*

***Entree - Select Three***

*Penne A La Vodka*

*Meatballs Italian Style with Zesty Marinara Sauce*

*Crispy Chicken Tenders*

*Mozzarella Sticks with Marinara Sauce*

*Chicken Francaise*

*Roasted Pork Loin or BBQ Pulled Pork*

*Cheese Tortellini with Alfredo Sauce*

*Ravioli*

*Baked Macaroni with 3 Cheeses*

***Starch - Select One***

*Oven Roasted Potatoes*

*French Fries*

*Mashed Potatoes*

*Rice*

***Vegetables- Select One***

*String Beans and Carrots*

*Mixed Seasonal Vegetables*

*Glazed Baby Carrots*

***Tex-Mex Station*** *(Included with Entrees)*

*Hard and Soft Tacos, Ground Beef, Grilled Chicken*

*Lettuce, Cheese, Salsa, Sour Cream, and Guacamole*

***Dessert***

*Ice Cream Bar with Toppings*

*Lemonade and Sweet Iced Tea*

*Coffee, Decaffeinated Coffee, and Herbal Teas*

***$35.95 per person ++***

***(Minimum 25 Guests)***

***Quinceanera Buffet Celebration***

***Display Upon Arrival:***

*Corn Chips with Cheddar Cheese Sauce, Doritos and Pretzels*

***Butler Passed Hors d'oeuvres: (select 3)***

*Beef Empanada*

*Buffalo Chicken Tenders*

*Pigs in a Blanket*

*Vegetable Spring Rolls Served with Sweet Chili*

*Sweet Plantains*

***Salad (Select One)***

*Caesar Salad with Garlic Croutons*

*Tossed Salad*

***Entree (Select Three)***

*Penne A La Vodka*

*Meatballs Italian Style with Zesty Marinara Sauce*

*Crispy Chicken Tenders*

*Mozzarella Sticks with Marinara Sauce*

*Chicken Francese*

*Roasted Pork Loin or BBQ Pulled Pork*

*Cheese Tortellini with Alfredo Sauce*

*Filet of Sole in garlic Sauce*

*Baked Macaroni with 3 Cheeses*

***Starch (Select One)***

*Oven Roasted Potatoes*

*French Fries*

*Mashed Potatoes*

*Yellow Rice and Beans*

***Vegetables (Select One)***

*Carrots*

*Roasted Corn*

*Mixed Seasonal Vegetables*

*Black Beans w/Cilantro Sauce*

***Tex-Mex Station (Included with Entrees)***

*Hard and Soft Tacos, Ground Beef, Grilled Chicken*

*Lettuce, Cheese, Salsa, Sour Cream, and Guacamole*

***Dessert:***

*Ice Cream Bar with Toppings*

*Lemonade & Sweet Iced Tea*

*Coffee, Decaffeinated Coffee, and Herbal Teas*

***$34.95 per person ++***

***(Minimum 40 People)***

***Wedding Package- Elegant Buffet Dinner***

*Champagne Toast*

***Salads***

*Classic Caesar Salad with Garlic Croutons and*

*Baby Spinach with Seasonal Accompaniments & Dressing*

***Pasta - Select One***

*Penne with Roasted Vegetables*

*Cheese Tortellini with Lemon & Fine Herbs*

*Rigatoni Bolognese*

*Penne a la Vodka*

***Entree - Select Two***

*Sautéed Chicken over Baby Spinach in Lemon Butter Sauce*

*Chicken Piccata*

*Seared Salmon with Fresh Dill Butter Sauce*

*Flounder Francese*

*Roasted Pork Loin with Pork Jus*

*Sliced Roast Strip Sirloin Bordelaise*

*Gorgonzola Cheese tortellini*

***Starch - Select One***

*Oven Roasted Potatoes*

*Mashed Potatoes*

*Rice Pilaf*

*Risotto Parmesan*

***Vegetables - Select One***

*Green beans Oreganata*

*Mixed Seasonal Vegetables*

*Baby Glazed Carrots*

***Dessert***

*Chef’s Choice*

*Sodas, Coffee, Decaffeinated Coffee and Tea included*

***$75.00 per person ++***

*Wedding Cake Available (Pricing Upon Request)*

***(Minimum 50 Guests)***

***Repast Buffet***

*Buffet Luncheon includes:*

***Select one Salad:***

*Garden Salad*

*Caesar Salad*

***Entrée: (choose 2 or 3 Entrees)***

*Herb Roasted Chicken*

*Chicken Marsala, Piccata or Francese*

*Broiled Filet with Lemon Butter Sauce*

*Sausage & Peppers*

*Eggplant Rollatini*

*Rigatoni Bolognese*

*Tortellini Alfredo*

*Penne A La Vodka*

***Includes:***

*Chef’s Choice Vegetable*

*Chef’s Choice Starch*

*Rolls and Butter*

*Cookies and Brownies*

*Regular and Decaf Coffee and Teas*

*Iced Tea*

***Two Entrées $25.95 Per Guest***

***Three Entrees $28.95 Per Guest***

(Minimum 30 Guests)

