

CLASSIC DINNER

~ Four Hours ~

Champagne Toast

Appetizer

Choice of:
Pasta Course
or
Mozzarella & Roasted Red Peppers
with Mixed Greens and a Basil Sauce

Entree

Choice of:
Roast Prime Rib
Oven Roasted Salmon
Chicken Française

Potato, Vegetable, Coffee and Tea

Occasion Cake

Unlimited Domestic Beer, Wine, and Soda

PRICING

\$56 plus tax and 18% service charge

\$66 plus tax and 18% service charge on Saturday Nights



SIGNATURE DINNER

~ Five Hours ~

Cocktail Hour

Franks in a Blanket ~ Sliced Beef on Seasoned Toast ~ Chicken Skewers ~ Swedish Meatballs Stuffed Mushrooms ~ Fried Shrimp ~ Pasta Station

Champagne Toast

Appetizer

Field Greens Salad

Entree

Choice of 3:
Roast Prime Rib
Oven Roasted Salmon
Chicken Française

Potato, Vegetable, Coffee and Tea

Occasion Cake

Unlimited Domestic Beer, Wine, and Soda

PRICING

\$67 plus tax and 18% service charge

\$77 plus tax and 18% service charge on Saturday Nights



BUFFET DINNER

~ Four Hours / Minimum of 60 people ~

Champagne Toast Mixed Greens Salad Fresh Baked Rolls

Carving Station (Choice of 2)

Boneless Pork Loin
Top Sirloin
Roast Turkey
Roast Prime Rib (add \$5pp)
Filet Mignon (add \$10pp)

Pasta Station (Choice of 2)

Penne, Rigatoni, or Bowtie
Sauce Options: Vodka, Bolognese, Marinara,
Primavera, Sundried Tomato Basil Cream
Greek Lasagna
Baked Mac 'n Cheese

Entree Station (Choice of 2)

Chicken Marsala ~ Chicken Française ~ Chicken Parmigiana ~ Chicken Rockefeller Sweet & Sour Chicken with Rice ~ Oven Roasted Salmon ~ Tilapia Oreganata Shrimp Tempura ~ Eggplant Parmigiana

Mashed Potato or Roasted Red Potatoes, annd Seasonable Vegetables

Coffee and Tea

Occasion Cake

Unlimited Domestic Beer, Wine, and Soda

PRICING

\$55 plus tax and 18% service charge

\$65 plus tax and 18% service charge on Saturday Nights



PREMIER DINNER

~ Five Hours ~

Cocktail Hour

Bacon Wrapped Scallops ~ Stuffed Mushrooms ~ Mini Crab Cakes ~ Franks in a Blanket Sliced Beef on Seasoned Toast ~ Chicken Skewers ~ Baby Rack of Lamb

Cocktail Table featuring:

Assorted Cheese and Crackers ~ Fresh Fruit ~ Crudité & Dips ~ Shrimp Cocktail

Champagne Toast

Appetizer

Fresh Mozzarella, Tomato, and Roasted Red Peppers served with Field Greens and Basil Sauce

Entree

Choice of 3:

Roast Prime Rib or Filet Mignon ~ Oven Roasted Salmon with Lemon Dill Sauce Shrimp Oreganata ~ Chicken Française ~ Chicken Rollatini

Potato, Vegetable, Coffee and Tea

Occasion Cake

Premium Open Bar

PRICING

\$85 plus tax and 18% service charge