

Banquet

Buffets

Breakfast Buffet

*Served from 8:00 until 11:00 AM
(Must have a 25 person minimum)*

Buffet Breakfast Prices start at \$12 per person. This includes 2 main dishes, 2 sides, coffee and your choice of juice or milk. (Add another main dish or side choice for an additional \$2 per person)

MAIN DISHES

Scrambled Eggs
Buttermilk Pancakes
Blueberry Pancakes
French Toast Royale
Country Ham
Sausage Link or Patty
Hickory Smoked Bacon
Corned Beef Hash

SIDE CHOICES

Biscuits and Gravy
Home Fries
Fresh Fruit
Bagels or Toast
Muffins or Danish
Yogurt

Add Belgian Waffles or an Omelet Station for an additional \$3.95 per person

Sandwich Deli Buffet

*Served from 11:30AM until 2:00PM
(Must have a 25 person minimum)*

Sandwich Deli Buffet pricing starts at \$12.95 per person

Deli tray includes:

Roast Turkey Breast, Roast Beef, Honey Ham, American and Swiss Cheese, lettuce, tomatoes, assorted condiments, pickle spears, assorted sliced breads and rolls, Coffee and Iced Tea

Choose 2 of the following sides to compliment your deli tray:

Soup Du Jour (Chef's Choice)
Tossed salad
Fresh Fruit bowl
Potato salad
Macaroni salad
Pasta salad
Coleslaw

Items listed below can be added for an additional **\$1.95** per person (no substitutions please)

Meatballs, sausage & peppers, chicken salad **or** tuna salad.

Seafood Salad available for an additional **\$2.95** per person

Entrée Selections

(Lunch or Dinner)

All Entrée selections include house salad, assorted bread basket, coffee and tea.

BRONZE \$20

Pot Roast with gravy

Stuffed Shells

Homemade Ravioli (cheese, spinach or mushroom)

Baked Ziti (add meatballs or sausage for an additional \$2 per person)

Country Style Chicken & Biscuits

Roast Turkey Breast with stuffing & gravy

Marinated Roasted Chicken Breast

BBQ Chicken

Herb Crusted Pork Loin with a brandy peppercorn demiglace

Broiled Tilapia prepared in a lemon garlic butter

SILVER \$25

Chicken Breast (Prepared Piccata, Marsala, Acropolis, Francaise, or Toscana)

Greek Stuffed Chicken

BBQ Basted Pork Loin with Glazed Peaches

Herb and Pepper Rubbed Rib Eye with Au Jus & Horseradish Aioli

Center Cut Pork Chops smothered in Peppers, Onions & Mushrooms

Honey Dijon Crusted Salmon

GOLD \$30

Country Club Chicken

Penne Vodka with chicken or shrimp

Tenderloin Beef Tips with buttered egg noodles

Roasted NY Strip Loin

Seafood Newburg & puff pastry shells

Classic Shrimp Scampi served over rice

Salmon grilled or broiled (with choice of sauce)

Lobster Ravioli

*Choose two entrees from one of the three tiers.
Entrees also come with two sides and one dessert
(Side and dessert choices listed on back page)*

Entrée Side Choices

(Please choose any 2 items)

Whipped potatoes
Roasted garlic whipped potatoes
Baked potato
Twice baked potato
Oven roasted potato
Scalloped potato
Rice pilaf
Wild rice
Spanish rice
Steamed vegetables
Green beans almandine
Baby carrots with parsley butter or honey glaze
Stir fry vegetable medley
California vegetable medley
Steamed broccoli with roasted red peppers
Roasted vegetable ratatouille
Haricots verts (add \$2 per person)
Sautéed patty pan squash (add \$2 per person)
Gourmet baby carrots with stem (add \$2 per person)

Desserts

(Please choose any one item)

Homemade brownies and cookies
New York style cheesecake
Carrot cake
Strawberry short cake
Apple, Blueberry or Cherry pie
Chocolate peanut butter pie
Tiramisu
Raspberry Rendezvous
Flourless chocolate tort
Chocolate decadence