



## *Lunch and Dinner Buffets*

*Minimum of 30 people*

### *Salads*

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*Tossed Garden Caesar*

*Basil Tomato and Penne Antipasto*

*Classic Greek Salad with mixed greens, feta cheese and olives*

*Redskin Potato Salad Macaroni Salad*

*Portabella Mushroom Salad*

*Fresh Fruit*

### *Entrees*

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*Chicken Breast with Olive Oil & Fresh Rosemary*

*Chicken Francese Herb Chicken Chicken Parmagiana*

*Baked Flounder Sword Fish Baked Cod Baked Haddock Seafood Newburg*

*Raviolis Assorted Pierogies Jambalaya*

*Baked Penne in Your Choice of Blush or Marinara Sauces*

*Roast Beef Baked Ham*

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*\$2.00 Additional Per Person*

*Grilled Tuna, Grilled Salmon, Gilled Shrimp Scampi, Grilled Tenderloin*

*Pesto Shrimp or Lemon Shrimp*

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*Buffet selections include bread and butter, hot vegetable and starch.*

*Lunch Buffets \$16.25 Per Person*

*Select two entrees and two salads*

*Dinner Buffets \$22.95 Per Person*

*Select three entrees and three salads*

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*Add dessert and coffee to either buffet*

*Add \$5.25 additional per person for chef's selection/ \$6.25 per person for the guest's selection off of the dessert menu,*

*(2 Dessert Choices)*

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*If the guest would like a carver there will be an additional fee of \$50*

*All prices include the room rental for a total of three and one half hours.*

*The menu selections are served for one hour.*

*Prices do not include: 7% sales tax and 20% gratuity.*

**Menu selections and prices are subject to change.**

## *Appetizers*

### *Small*

*(30 People)*

*Assorted Cheese Board \$80.00 Crudités \$70.00 Fruit \$75.00*

*Smoked Salmon Platter \$110.00*

*Smoked salmon platter includes: Sliced smoked salmon, chopped eggs, onions, capers, mini bagels, with mustard flavored mayonnaise and herbed crème cheese*

### *Medium*

*(45 People)*

*Assorted Cheese Board \$105.00 Crudités \$88.00 Fruit \$ 93.50*

*Smoked Salmon Platter \$165.00*

### *Large*

*(55 People)*

*Assorted Cheese Board \$137.00 Crudités \$121.00 Fruit \$115.00*

*Smoked Salmon Platter \$195.00*

*Iced Shrimp Bowl*

*50 Large Shrimp \$100.00 100 Large Shrimp \$200.00*

## *Appetizers*

*Sold by the Piece – 50 piece minimum*

*.60 each*

*Buffalo Wings*

*1.00 each*

*Mozzarella Sticks Vegetable Egg Rolls*

*Cocktail Franks Spinach & Feta baked in Phyllo*

*Pizza Bagels*

*\$1.25 each*

*Chicken Tenders*

*Potato Skins*

*\$1.50 each*

*Clams Casino Oyster Rockefeller Dim Sum Dumplings*

*Stuffed Crab Mushroom*

## ***Appetizers Continued***

*\$1.75 each*

*Shrimp Skewers*

*\$1.85 each*

*Coconut Shrimp    Shrimp Cocktail*

*Spinach & Artichoke Dip (pp)    Crab & Artichoke Dip (pp)*

*Shrimp & Artichoke Dip (pp)*

*Crab Claw by the pound*

*(Market Price)*

*Dry Snacks*

*Baskets of Chips & Pretzels or Tortilla Chips & Salsa*

*\$4.50 per basket*

*Hors D'oeuvres Party Special*

*(Minimum 30 pp)*

*\$16.95 Per Person*

*2Vegetable Spring Roll    2 Dim Sum Dumplings with Peanut Sauce  
2 Fried Shrimp    2 Crab Stuffed Mushrooms    2 Chicken Tortilla Tenders  
Cheese Board    Crudités    Fruit Plate*

## ***Super Stations***

*Make a party by selecting as many food stations as you like or add one or two on to your dinner buffet to add that something special! A minimum of two stations must be selected if not being added to a sit down dinner or buffet package. If one station is selected without being added to a lunch or dinner buffet, the fee will be \$14.95, 17.95 depending on station selected. All stations are served for one hour.*

### **Italian**

*\$8.75 Per Person*

*Linguini, Penne Pasta, Bowtie, Ravioli with assorted sauces of Rosemary Cream, Lobster Cream, Pomodoro, Alfredo, and Garlic Herb. Assorted toppings of Artichoke Hearts, Spinach Romano, Roasted Garlic and Grilled Chicken.*

*Also included with the above selections:*

*Tossed Garden or Caesar Salad*

### **USA**

*\$8.75 Per Person*

*(Select two items to be carved)*

*Carved Roast Beef with sauces and garnishes of Dijon, Horseradish Cream, Fresh Roasted Peppers, Caramelized Onion and Aujus.*

*Honey Baked Ham with honey mustard sauce, baked apple chunks, pineapple glaze.*

*Roasted Turkey with giblet gravy & cranberry sauce*

*Roasted Pork with Brown Gravy, Baked Apple Chunks, Pineapple Glaze & Sauerkraut*

*Also included with the above selections:*

*Potato salad, Cole slaw, Macaroni salad, and assorted bread and rolls.*

### **Sushi Station**

*\$9.95 Per Person*

*Seared Pepper Tuna*

*&*

*Rare Salmon sliced thin & drizzled with wasabi cream*

*California Rolls*

*&*

*Tekamaki*

*Add a whole poached salmon for an additional \$2.95 per person*

## **Stations Continued**

### **Greek Table Display**

*\$8.75 Per Person*

*Hummus & Specialty Crackers including Sesame covered  
Assorted Olives, Grilled Pita, Marinated Artichokes,  
Assorted Grilled Vegetables with assorted dips & sauces - Dolmates  
Assorted Fruits & Cheeses including Feta Cheese*

### **Oriental**

*\$8.75 Per Person*

*Stir Fried Chicken and Pepper Steak- Oriental pasta, vegetable egg rolls with dipping sauces, dim sum, stir fry vegetables and pork fried rice.*

### **Mashed Potato Station**

*\$8.75 Per Person*

*Mashed Potatoes, Cheddar Cheese, Chives, Scallions, Sour Cream, Bleu Cheese,  
Bacon & Fried Onions Served in a martini glass  
The above may be altered to your taste*

### **Tex Mex**

*\$8.75 Per Person*

*Beef and Chicken Fajitas with onions, peppers, saffron rice, sour cream, salsa, assorted cheeses and tortillas.*

*Shrimp and Chicken Jambalaya garnished with mussels and served with hot baked corn bread.*

### **Crepe Station**

*\$9.75 per person*

*Asparagus tips, woodland mushrooms, caramelized shallots,  
Roasted peppers  
&*

*Assorted cheeses including Jarlesburg & Gueyere with sauces of  
Mourney cheese and Bur Blanc & Assorted fruit & berry crepes  
With a blend of mascarpone & crème cheese*

### **Raw Bar**

*\$14.25*

*Oyster Rockefeller, Clams Casino, Raw Clams, Oysters, Cocktail Shrimp & Crab Claws.*

## **Desserts**

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### ***Chef's Selection***

*Chef's selection of desserts & Coffee & Tea Set Up*  
*\$5.25 Per Person*

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### ***Guest Selection***

*2 choices of desserts below*  
*The Viennese Table selection*  
*&*  
*Coffee & Tea Set Up*  
*\$6.25 Per Person*

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### ***Sweet Table...***

*An Assortment of Fancy Miniature Pastries, Canolis, Creampuffs & Éclairs*  
*Coffee & Tea Set Up*  
*\$7.75 per person*

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### ***Supreme Viennese Table...***

*Hot Chocolate Chip Bread Pudding with Toffee Sauce,*  
*Chocolate Covered Fresh Fruits, Mini Pastries & Tartlettes,*  
*Coffee & Tea and your selection of two*

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*Kahlua Fudge Nut Brownies   Dutch Apple Pie*  
*Carrot Cake   Jewish Apple Cake*  
*New York Cheesecake   Caramel Apple Granny Cake*  
*Key lime Pie   Pecan Pie   Gourmet Cookies*

***\$8.95 per guest***

*\$3.00 Per Person*  
*Coffee and Tea*  
*Only*

*Fresh Fruit Tray.... Dipped in White & Dark Chocolate*  
*Small \$95.00*  
*Medium \$ 125.00*  
*Large \$ 175.00*

*Ask for details on "The Famous Chocolate Fountain"*

*&*

*Our Banana's Foster Station & Ice Cream Bar*