

Buffet Bar Options

Beer and Wine Table

Cost Based on Consumption

Tab Bar

\$75.00 Bartender Fee for 3 Hours

Cost Based on Consumption

Cash Bar

\$75 Bartender Fee for 3 Hours

Guest to Cover Bar Expenses

Top Shelf Open Bar

\$15.00 Per Person for the First Hour

\$4.00 Per Person each Additional Hour

Unlimited Beer and Wine

\$12.00 Per Person for the First Hour

\$3.00 Per Person each Additional Hour



Buffet Package 1

\$38.95 per person + NYS Sales Tax + 22% Service Charge

Minimum of 50 guests required, If under 50 guests a \$300 room fee will apply. 3 Hour Party Package for under 100 guests. Over 100 guests, an additional hour is included at no charge.

Champagne Linen with Napkin Color of Choice Included

Stationary Appetizers (Choose 2)

Assorted Cheese Display with Crackers

Seasonal Fresh Fruit Display

Garden Vegetable Crudit 

Cold Antipasto

Choice of Salad (Choose 1)

Mesculin Garden Greens with Tomato, Cucumber and Balsamic Vinaigrette

Traditional Caesar

Romaine Lettuce with Cucumber, Carrots, Tomato and Ranch Dressing

Chafing Dishes (Choose 2- Additional can be added for upcharge)

Chicken: *Piccata, Francaise, Parmigiana, Caccitore, Marsala, Apple Brandy Sauce, Dry Rubbed Chicken Pieces*

Fish: *Salmon with Lemon Dill Butter, Herb Crusted Salmon with Champagne Cream Sauce, Stuffed Filet of Sole, Sole Francaise, Irish Ale Battered Dip Cod Fish, Shrimp Scampi*

Meat: *Shepherd's Pie, Hearty Beef Stew, Pork Loin, Sliced Flank Steak with Mushroom Gravy, Spiral Ham, Sausage and Peppers, Meatballs*

Buffet Package Includes

Assorted Dinner Rolls

Choice of Potato (Roasted, Mashed, Baked or Scalloped) OR Rice

Seasonal Vegetables

Penne Pasta with Choice of Sauce: Marinara, Roasted Garlic w/ Peppercorn, Pesto Cream or Vodka

Dessert

Ice Cream Sundae Bar

Celebratory Sheet Cake

Unlimited Soda, Coffee and Tea is Included

Plated Kids Meals Available \$16.95:

Chicken Fingers and French Fries, Penne Pasta (Marinara or Butter) or 2 Hot Dogs with French Fries





Buffet Package 2

\$35.95 per person + NYS Sales Tax + 22% Service Charge

Minimum of 50 guests required, If under 50 guests a \$300 room fee will apply. 3 Hour Party Package for under 100 guests. Over 100 guests, an additional hour is included at no charge.

Champagne Linen with Napkin Color of Choice Included

Stationary Appetizers (Choose 1)

Assorted Cheese Display with Crackers

Seasonal Fresh Fruit Display

Garden Vegetable Crudit 

Cold Antipasto

Salad (Choose 1)

Mixed Garden Greens with Tomato, Cucumber and Balsamic Vinaigrette

Traditional Caesar Salad

Chafing Dishes (Choose 1 from each category)

Chicken: *Piccata, Francaise, Marsala, Stuffed Chicken Breast*

Fish: *Grilled Salmon with Lemon Dill Butter, Herb Crusted Salmon with Champagne Cream Sauce, Filet of Sole with Orange Beurre Blanc, Shrimp Scampi, Grilled Salmon with Summer Fruit Salsa*

Pasta: *Penne Marinara, Vodka, Roasted Garlic Peppercorn or Pesto Cream*

Options Available

Carving Station

Prime Rib or Beef \$9.00 per person

Beef Tenderloin \$10.00 per person

Roast Top Round \$4.00 per person

Leg of Lamb \$5.00 per person

Ham or Turkey \$4.00 per person

Stuffed Pork Loin \$5.00 per person

Buffet Package Includes

Assorted Dinner Rolls

Choice of Potato (Roasted or Mashed) OR Rice

Seasonal Vegetables


Unlimited Soda, Coffee and Tea is Included

Dessert

Celebratory Sheet Cake

**Add Ice Cream Sundae Bar for \$2.50 per person*

Plated Kids Meals Available \$16.95: Chicken Fingers and French Fries, Penne Pasta (Marinara or Butter) or 2 Hot Dogs with French Fries





Buffet Package 3

\$29.95 per person + NYS Sales Tax + 22% Service Charge

Minimum of 50 guests required, If under 50 guests a \$300 room fee will apply. 3 Hour Party Package for under 100 guests. Over 100 guests, an additional hour is included at no charge.

Champagne Linen with Napkin Color of Choice Included

Salad (Choose 1)

Mixed Garden Greens with Tomato, Cucumber and Balsamic Vinaigrette

Traditional Caesar Salad

Chafing Dishes

Chicken(Choose 1): *Piccata, Francaise , Marsala, Stuffed Chicken Breast*

Pasta(Choose 1): *Penne Marinara, Vodka, Pesto Cream or Roasted Garlic Peppercorn*

Choose 1: *Eggplant Rollatine , Eggplant Parmigiana, Baked Ziti*

Italian Style Meatballs

Options Available

Carving Station

Prime Rib or Beef \$8.00 per person

Beef Tenderloin \$8.00 per person

Roast Top Round \$4.00 per person

Leg of Lamb \$5.00 per person

Ham or Turkey \$4.00 per person

Buffet Package Includes

Assorted Dinner Rolls

Choice of Roasted Potato, Mashed Potato OR Rice

Seasonal Vegetables

Unlimited Soda, Coffee and Tea is Included

Dessert

Ice Cream Sundae Bar

**Add a Celebratory Sheet Cake for \$2.00 per person*

Plated Kids Meals Available \$16.95: Chicken Fingers and French Fries, Penne Pasta (Marinara or Butter) or 2 Hot Dogs with French Fries





Buffet Package For D'oeuvres

-Passed Butler Style-
Choose 6 of the Following
\$12.00 Per Person

HOT

Fried Calamari with Marinara Dipping Sauce **+\$2.50pp**
Mini Chicken Cordon Bleu
Coconut Fried Shrimp
Malaysian Style Beef, Pork or Chicken Satay
Asparagus Wrapped Bacon Cigars
Bacon Wrapped Chicken
Sesame Crusted Chicken in a Hoisin Ginger Sauce, Served with Sweet and Sour Sauce
Chicken Scampi Brochettes
Smoked Turkey Croissant with Bacon, Lettuce and Tomato
Franks in a Blanket with Spicy Mustard
BBQ Pulled Pork Flatbread with Cheddar Cheese, Coleslaw and Pickles
Mini Pastrami & Swiss Cheese Reuben's
Reuben Spring Rolls
Rare Beef on Crostini w/ Horseradish Cream and Frizzled Onions
Pork Dumplings with Scallion Soy Dipping Sauce
Chicken Pot Stickers
Mini Crab Cakes with Remoulade **+\$2.50pp**
Baby Lamb Lollipops **(+7.50pp)**
Goat Cheese Flatbread Triangles with Pesto and Eggplant Salad
Vegetable Tempura
Spinach in Phyllo with Ricotta and Feta Cheese
Fried Mac and Cheese
Chicken Flatbread with Pesto, Roasted Peppers and Mozzarella Cheese
Vegetable Eggroll with an Oriental Dipping Sauce
Mushroom Flatbread with Ricotta Cheese and Spinach
Raspberry and Brie in Phyllo **+\$2.00pp**
Stuffed Mushroom (Sausage or Vegetable, **Crabmeat +\$2.00pp**)
Potato Pancakes with Crème Fraiche

COLD

Tomato Bruschetta
Stuffed Cherry Tomatoes filled with Roasted Garlic and Herb Boursin Cheese
Toasted Crostini topped with Goat Cheese, Pesto & Eggplant Salad
Rosemary Cheese Puffs with Poached Chicken Salad
Turkey Croissant with choice of Honey Mustard or Cranberry Mayonnaise

