

## **Buffet Package 1**

\$38.95 pp plus 20% SC and NY State Sales Tax

*Minimum of 50 adult guests are required to host a private event. If under 50, a \$300 room charge will apply. Party is for 3 hours for under 100 guests. Over 100 guests, an additional hour is included at no charge.*

Stationary Appetizers (Please select two)

- Assorted Cheese Display with Crackers
- Garden Vegetable Crudité
- Seasonal Fresh Fruit Display
- Cold Antipasto



### **Choice of Salads (Please select one)**

- Mesculin Garden Greens, Tomato & Cucumber with Balsamic Vinaigrette
- Caesar Salad
- Romaine Lettuce with Cucumber, Carrots, Tomato with Ranch Dressing

**Chafing Dishes:** Please select two chafing dishes of your choice. You may add an additional selection for an upcharge.

### **Chicken:**

- Piccata
- Franchise
- Marsala
- Apple Brandy Sauce
- Parmigiana
- Caccitore
- Dry Rubbed Roasted Chicken Pieces

### **Fish:**

- Salmon either Herb Crusted with Champagne Cream Sauce or Grilled with Lemon Dill Butter
- Stuffed Filet of Sole or 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:

Choice of Potato (Roasted, Mashed, Baked or Scalloped) or Rice  
Seasonal Vegetables  
Penne Pasta with Marinara, Roasted Garlic with Cracked Peppercorn,  
Pesto Cream or Vodka sauce (select one)  
Assorted Dinner Rolls

Dessert: Ice Cream Sundae Bar

Celebratory Sheet Cake. Cake can be customized with the sentiment of your choice and decorated in the colors of your event.

Unlimited Soda, Coffee and Tea included  
Champagne Linen with Napkin Color of choice

Plated Kids Meal \$15.95: Chicken Fingers & Fries, Pasta (Marinara or Butter)  
or 2 Hot Dogs & Fries



**Buffet Package 2** \$35.95 pp plus 20% SC and NY State Sales Tax  
3 hour party for under 100 guests. Over 100 guests, an additional hour is included at no charge. 50 Adult guest minimum required for private event.

Stationary Appetizers (Please select One)

Assorted Cheese Display with crackers  
Seasonal Fresh Fruit Display  
Garden Vegetable Crudit   
Cold Antipasto



Salad:

Mixed Garden Green Salad with Balsamic Vinaigrette  
Assorted Dinner Rolls

Please select one from each category:

**Chicken:** Marsala Piccata Francaise

**Pasta:** Penne Marinara, Vodka, or Roasted Garlic & Cracked Peppercorn

**Fish:** Grilled Salmon or Herb Crusted Salmon with Champagne Cream Sauce  
Filet of Sole with Orange Beurre Blanc  
Shrimp Scampi

**Options Available:**

Carving Station:	Prime Rib of 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:

Roasted Potatoes, Mashed Potato or Rice (Select One)  
Seasonal Selection of Vegetables

Dessert: Celebratory Sheet Cake. Cake can be customized with the sentiment of your choice and decorated in the colors of your event.

Unlimited Soda, Coffee and Tea included  
Champagne Linen with Napkin color of choice

Plated Kids Meal \$15.95: Chicken Fingers & Fries, Pasta (Marinara or Butter)  
or 2 Hot Dogs & Fries

Add an Ice Cream Sundae Bar for \$2.50 per Person



**Buffet Package 3**    \$29.95 pp plus tax and 20% Service Charge

3 hour party for under 100 guests. Over 100 guests, an additional hour is included at no charge. Minimum guest requirement 50 adults

Mixed Garden Green Salad with Balsamic Vinaigrette  
Assorted Dinner Rolls

Pasta –

Penne ala Vodka, Marinara or Roasted Garlic Peppercorn (select 1)

Italian Style Meatballs

Eggplant Rollatine or Eggplant Parmigiana (select 1)

Chicken Francais, Marsala or Piccata (select 1)

Seasonal Selection of Vegetables

Roasted Potato, Mashed Potato or Rice (select 1)

Dessert: Ice Cream Sundae Bar

Unlimited Soda, Coffee & Tea

Champagne Linen Napkins - Napkin color of choice



Plated Kids Meal \$15.95: Chicken Fingers & Fries, Pasta (Marinara or Butter)  
or 2 Hot Dogs & Fries

**Additional:**

Celebratory Sheet Cake. Cake can be customized with the sentiment of your choice and decorated in the colors of your event. \$2.00 per person

**Bar Options**

Beer & Wine Table – Cost based on Consumption

Tab Bar- \$75.00 Bartender fee for 3 hours. Cost based on consumption.

Cash Bar - \$75.00 Bartender fee for 3 hours.

Unlimited Bar

Top Shelf - \$15.00 per person for the first hour and \$4.00 per person  
each additional hour

Beer & Wine - \$12.00 per person for the first hour and \$3.00 per person  
each additional hour.

