

GRADUATION PARTY BUFFETS

ENTREES:

Baked Herb Chicken
Roast Pork Loin with Gravy
Roast Turkey with Gravy
Meatballs with Marinara Sauce
Glazed Ham

BBQ Chicken
Pulled Pork with BBQ or Gravy
Roast Beef with Gravy
Sausage with Peppers & Onions
Pasta with Choice of Sauce

SIDES:

Roasted Red Potatoes
Cheddar Potatoes
Parsley Potatoes
Buttered Herb Noodles

Potato O'Brian
Scalloped Potatoes
Baked Beans
Cabbage & Noodles

VEGETABLES:

Glazed Carrots
Peas & Corn
Italian Green Beans
Broccoli

Green Beans
California Blend
Corn O'Brian
Cauliflower

SALADS:

Tossed Salad
Potato Salad
Cole Slaw
Three Bean Salad

Caesar Salad
Macaroni Salad
Pasta Salad
Applesauce

Includes Rolls & Butter

DESSERTS:

Chocolate or Vanilla Sheet Cake

\$9.95 Per Person

1-Entrée, 2-Sides, 1-Veggie,
1-Salad, Dessert

\$11.95 Per Person

2-Entrees, 2-Sides, 1-Veggie,
2-Salads, Dessert

Price includes: Paper & Plastic Service & Paper Napkins. A \$2.00 per person upgrade for china, flatware and linen napkin service.

HOT HORS D'OVEURS:

Mini Quiche	\$65	Scallops wrapped in Bacon	\$55
Stuffed Mushrooms (crab & sausage)	\$75	Mushroom Cheese Puffs	\$55
Chicken Skewers	\$55	Spinach & Cheese Triangles	\$55
Pork Skewers	\$55	Brie & Raspberry in Phillo	\$60
Mini Egg rolls	\$50	Coconut Shrimp	\$75

COLD HORS D'OVEURS

Smoked Salmon Salad in Cucumber	\$75	White Fish Salad	\$55
Brie & Strawberry	\$55	Three Tomato Salsa on Crustini	\$45
Chicken & Dried Cranberry Salad	\$50	Roasted Red Pepper Humis Cups	\$45
Rare Seared Beef & Cornichons	\$65	Mozzarella & Tomato & Basil Skewers	\$50

PLATTERS: Per 50 people

Shrimp Cocktail with Lemon Sauce	.75 each
Crudités with 2 dips	\$50.00
Cheese Cubes with dip	\$60.00
Cured Meat & Cheese with Dip	\$75.00
Fruit with Dip	\$50.00

SNACKS: Per Pound

Chips, Pretzels, Party Mix	\$7.00
Nuts	\$12.00

WEDDING BUFFETS

ENTREES:

Roasted Sirloin of Beef
Roasted Herb Chicken
Chicken Marsala
Chicken Cacciatore
Baked Swiss Steak
Glazed Ham
Lemon Butter Talapia

Pot Roasted Beef
Stuffed Chicken Breast
Chicken Picatta
Chicken Parmigiana
Roasted Pork Loin
Sausage with Peppers & Onions
Cracker Crumb White Fish

SIDES:

Baked Potato
Scalloped Potatoes
Potato Soufflé
Rice Pilaf
Pasta with choice of sauce

Rosemary Red Potato
Cheddar Potatoes
Bouillon Potatoes
Parsley Potatoes
Cabbage & Noodles

VEGETABLES:

California Medley
Orange Glazed Carrots
Green Bean Almondine
Zucchini Roma
Escarole with Toasted Garlic

Broccoli Au Gratin
Cauliflower Polonaise
Corn O'Brian
Peas, Carrots & Corn
Creamed Spinach

SALADS:

Tossed Salad
Four Bean Salad
Oriental Cole Slaw
Mushroom Balsamic Salad

Caesar Salad
Tomato, Cucumber, Red Onion
Creamy Cole Slaw
Roasted Vegetable Salad

Add a Salad for \$1.50 Extra per person

Prices include: Rolls w/butter, china and silverware wrapped in paper napkin and linen tablecloths. An upgrade to linen napkins and glassware is \$2.00 per person

\$13.95 Per Person

1-Entrée, 3-Sides, 1-Veggie,
1-Salad

\$15.95 Per Person

2-Entrees, 2-Sides, 1-Veggie,
2-Salads

Ask about our dessert options and cookie trays.

BEVERAGE SERVICE

We offer a complete selection of both alcoholic and non-alcoholic beverages to accommodate every type of social event or business functions. Our non-alcoholic menu includes soda, juices, non-alcoholic beer as well as non-alcoholic punch.

Our experienced staff takes great pride and care in professionally serving you. One option is a Cash Bar where your guests would be required to purchase their own beverages. A second option is a Hosted Bar by the drink. Your guests would order their own individual beverages and the total beverages would be the responsibility of the host at the conclusion of the event. The \$20.00 per hour per Bartender Fee is the responsibility of the lessee as is the \$20.00 per hour security guard fee with a minimum of (4) hours per event. The pricing structure for these two options is as follows:

CASH BAR OR HOSTED BAR PER DRINK

House Liquor Brands	\$3.00	Draft Beer (glass)	\$2.50
Call Liquor Brands	\$3.75	Domestic Bottle Beer	\$3.00
Premium Liquor Brands	\$4.50	Imported Bottle Beer	\$4.00
House Wine (glass)	\$3.00	Soda (glass)	\$1.50
Premium Wine (glass)	\$4.00	Juices (glass)	\$1.50

Our third beverage option is a Hosted Bottle Consumption Bar. Your guests would order their own beverages and only the amount of product consumed per bottle would be the responsibility of the host at conclusion of the event. The pricing structure for this option is as follows:

HOSTED BOTTLE CONSUMPTION BAR

House Liquor Brands	\$45 bottle	Domestic Bottle Beer	\$59 case
Call Liquor Brands	\$59 bottle	Imported Bottle Beer	\$79 case
Premium Liquor Brands	\$79 bottle	Domestic Draft Beer	\$125 keg
House Wine	\$12 carafe	Non-Alcoholic Punch	\$2*
House Champagne	\$17 bottle	Soda	\$2*
Premium Wine	Available Upon Request		*per person per hour