

BUFFET AND COMBINATION DINNER PACKAGES

10% discount for Friday and Sunday evening events

Our Deluxe Package Features:

- Four hours of open bar
- Champagne or Wine Toast
- Wedding Cake by Lovin Oven Cakery
- Glass Hurricanes with Candles, Mirrors, and Greenery
- Ivory or White Table Linens with Your Choice of Colored Linen Napkins
- 7.5% Sales Tax added
- Service Included
- Gratuity at your discretion)
- No Hall Rental Fee (with minimum of 50 guests / 150 on Saturday nights)
- You may save \$5 per person on the deluxe package if you change bar option to beer, wine & soda only.

Deluxe Buffets Include:

All buffets include your choice of potato & vegetable, a Salad Bar with 4 salads, rolls & butter, coffee, hot tea and milk.

Prices do not include 7.5% Sales Tax

Buffet Options

Lunch Buffet \$30.95 three entree selections accompanied with a salad bar - served before 3:00 pm

Buffet Dinner \$42.00 three entree selections accompanied with a salad bar

Deluxe Buffet \$69.00 three entree selections accompanied with a salad bar and the deluxe package listed below

Combination Dinner \$44.00 three entrees: two pre-plated and one served family style; accompanied with a chef salad

Deluxe Combination. \$71.00 three entrees: two pre-plated and one served family style; accompanied with a chef salad and deluxe package below





MAIN COURSE

Sliced Roast Sirloin of Beef AuJus our specialty, oven roasted, served in natural juice

Marinated, Grilled Chicken Breast marinated overnight in Italian dressing and charbroiled, very tender

Breast of Chicken w/ Honey Mustard Sauce lightly breaded and baked with honey mustard sauce

Breast of Chicken w/ Wine Mushroom Sauce lightly breaded in a creamy white wine sauce with pieces of mushrooms and peppers

Creamy Garlic Tuscan Chicken lightly breaded in a creamy garlic cheese sauce with sun-dried tomatoes and chopped spinach

Baked 1/4 Chicken (Honey Baked or Rosemary) served on the bone

Oven-Fried Chicken special coating makes it taste like fried, but it's really oven roasted

Chicken Marsala tender chicken breast sautéed with onions and mushrooms in a delicious Marsala wine sauce

Chipotle Chicken Breast lightly breaded in a zesty, creamy, chipotle pepper sauce, not too spicy

Sliced, Baked Boneless Ham w/ Pineapple Rings

Roast Pork Loin w/ bread dressing slow roasted pork loin served with savory dressing on the side

Roast Turkey Breast w/ bread dressing oven roasted turkey breast with dressing and gravy on the side

Polish Sausage w/ Sauerkraut local, fresh polish sausage with sauerkraut on the side

Mostaccioli w/ Meat Sauce or Marinara Sauce homemade sauces

Baked Lasagna w/ Meat Sauce made from scratch on-site

Five Cheese Lasagna a delicious blend of 5 cheeses with homemade marinara sauce

Vegetable Lasagna w/ White Cream Sauce five cheeses with chopped spinach, peppers and carrots

Garlic & Herb Pasta w/ Flame Roasted Vegetables made with olive oil and fresh garlic

Baked Cod Almondine lightly breaded baked cod with toasted almonds, served with tartar sauce on the side add \$3.00 per person

London Broil w/ Mushrooms hand trimmed, extra tender sirloin of beef with sautéed mushroom sauce add \$2.00 per person

MARAVELA'S



DESSERTS

Vanilla Ice Cream Rainbow Sherbet

Custom Sweets Table
Add \$7.25 per person

Choose 6 types from list, total of 3 pcs. per person:

- Mini Eclairs
- Cream Puffs
- Kolackys
- Peanut Butter Balls
- Cannolis
- Fruit Tarts
- Tollhouse Bars
- Lemon Bars
- Brownies
- 7 Layer Bars
- Assorted Cookies
- Mousse Cups
- Chocolate Dipped Strawberries in season

VEGETABLES

Green Beans Almondine
Green Beans w/Bacon & Garlic Sauce
California Blend
(Broccoli, Cauliflower, Carrots)
Buttered Sweet Corn
Peas & Carrots
Francais Blend
(Green Beans & Carrots w/Almonds)
Island Blend (Broccoli, Green Beans,

Yellow Carrots, Red Peppers)

POTATOES

Real Mashed w/Gravy on the side Twice Baked w/Bacon & Chives Baby Red Buttered Parslied Oven Roasted Cheesy AuGratin Baked w/Sour Cream & Butter

