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## SAMPLE OF SIT-DOWN DINNER SELECTIONS

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\*There is a minimum requirement of 150 guests on Saturday nights

### 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:

- Cup of Soup,
- Chef's Salad,
- Potato and
- Vegetable

(Subtract 10% off price for events on Friday or Sunday evenings)

Prices below do not include 7.5% Sales Tax (Service Included, Gratuity at Your Discretion)



## ENTREES

	DINNER ONLY PRICES	DELUXE PACKAGE PRICES
Baked 1/2 Chicken Vesuvio Style baked with Italian herbs, on the bone	\$38.00	\$65.00
Stuffed Cornish Hen stuffed with bread dressing and roasted in its natural juices	\$39.00	\$66.00
Chicken w/ Wine Mushroom Sauce boneless 8 oz. breast topped with creamy white wine sauce	\$39.00	\$66.00
Marinated Char Broiled Chicken Breast marinated in Italian dressing and char broiled to perfection	\$41.00	\$68.00
Chicken Marsala tender chicken breast sautéed w/ onions, mushrooms & Marsala wine	\$42.00	\$69.00
Grilled Atlantic Salmon w/ Dill Sauce fresh & flavorful, with a light & creamy dill sauce	\$43.00	\$70.00
Orange Roughy broiled with butter and seasoning	\$43.00	\$70.00
New York Strip Steak hand cut, then char broiled to perfection, topped w/ mushrooms	\$44.00	\$71.00
London Broil hand trimmed, extra tender sirloin of beef with a sautéed mushroom sauce	\$45.00	\$72.00
Filet Mignon a prime cut char broiled to perfection, topped w/ mushrooms	\$46.00	\$73.00
Petite Filet & Grilled Chicken Breast a 5 oz. filet accompanied by a 5 oz. marinated breast of chicken	\$48.00	\$75.00
Petite Filet & Stuffed Shrimp a 5 oz. filet accompanied by three seafood stuffed jumbo shrimp	\$55.00	\$82.00
Surf & Turf 6 oz. lobster tail accompanied by a choice 5 oz. filet	\$96.00	\$123.00



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## POTATO (CHOOSE 1)

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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

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## VEGETABLE (CHOOSE 1)

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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)

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## SOUP (CHOOSE 1)

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Cream of Broccoli  
Cream of Chicken w/Rice  
Garden Vegetable  
Minestrone  
Beef Barley

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## DESSERT

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Vanilla Ice Cream  
Rainbow Sherbet

### Custom Sweets Table

(Add \$5.25 per person)

Choose 6 types from list,  
total of 3 pieces 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