



Buffet And Combination Dinner Packages

**10% discount for Friday and Sunday evening events*

OUR DELUXE PACKAGE FEATURES:

- Four hours of open bar (no shots and no top shelf included)
- Champagne or Wine Toast
- Wedding Cake by Lovin Oven Cakery (*client to pay upcharges directly to lovin oven*)
- Glass Hurricanes with Candles, Mirrors, and Greenery
- Ivory or White Table Linens with Your Choice of Colored Linen Napkins

Please add 8% Sales Tax

SERVICE INCLUDED

(Gratuity at your discretion)

No Hall Rental Fee (with minimum of 50 guests on Weekdays and Saturday Mornings, 150 on Saturday nights & 100 minimum for Sunday's)

You may save \$5 per person on the deluxe package if you change bar option to beer, wine & soda only.

*****All fees are non-negotiable and must be included.***

DELUXE BUFFETS INCLUDE:

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

Please add 8% Sales Tax

BUFFET OPTIONS

Lunch Buffet \$32.95

three entree selections accompanied with a salad bar - *served before 3:00 pm*

Buffet Dinner \$44.00

three entree selections accompanied with a salad bar

Deluxe Buffet \$73.00

three entree selections accompanied with a salad

bar and the deluxe package listed below

Plated Combination Dinner \$48.00

three entrees: two pre-plated and one served family style; accompanied with a chef salad
open bar not included

Plated Deluxe Combination \$75.00

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 Au Jus 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 cheespeinaucche with sun-dried tomatoes and chopped

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 sautéed mushrooms in a delicious Marsala wine

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

Buffet And Combination

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VEGETABLES

- Green Beans Almondine OR 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

DESSERT

- Vanilla Ice Cream
- Rainbow Sherbet

Custom Sweets Table:

(Add \$7.25 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)