



## **Lunch Buffet Menu**

Monday - Friday (11am - 3pm)

### **Salads (choice of two)**

Classic Caesar  
Baby Green Mix with Balsamic Vinaigrette and Roasted Almonds  
Garden Salad

### **Pasta (choice of one)**

Penne a la Vodka  
Penne with Marinara Sauce

### **Main Courses (choice of two)**

Roast Beef with Gravy  
Grilled and Oven Baked Chicken Breast  
Eggplant Parmigiana (vegetarian)

### **Side Dishes (choice of two)**

Steamed Vegetables  
Roasted Potatoes  
Steamed Wild Rice

Freshly Baked Breads & Butter

**Freshly Brewed Coffee and Tea**  
**Assorted Soft Drinks**

---

**\$32 per person**  
60 minimum guests  
(excluding applicable tax and service charge)



## **Lunch Plated Menu**

Monday - Friday (11 am - 3pm)

### **Salad**

Baby Greens with Balsamic Vinaigrette and Roasted Almonds

### **Pasta**

Penne with Fresh Basil and Tomato Sauce

### **Main Course**

Grilled & Oven Roasted Chicken Breast with Hollandaise Sauce  
served with Potatoes & Seasonal Vegetables

Eggplant Parmigiana (vegetarian)

Freshly Baked Breads and Butter

### **Dessert**

Cheese Cake served with freshly brewed coffee & tea

---

**\$34 per person**  
60 minimum guests  
(excluding applicable tax and service charge)



## **Dinner Buffet Menu**

Monday - Friday (6pm - 12am)

### **Salads (choice of two)**

Classic Caesar  
Mixed Exotic Greens  
Garden Salad  
Greek Salad

### **Pasta (choice of one)**

Penne a la Vodka  
Penne with Marinara Sauce  
Fettuccini Alfredo

### **Main Courses (choice of three)**

Roast Beef with Beef Gravy  
Grilled and Oven Baked Chicken Breast with Hollandaise  
or Chicken Gravy Sauce  
Chicken Parmigiana  
Fillet of Basa  
Chicken or Pork Schnitzel  
Eggplant Parmigiana (vegetarian)

### **Side Dishes (choice of two)**

Steamed Vegetables  
Roasted Potatoes  
Steamed Wild Rice

Freshly Baked Breads & Butter

### **Dessert & Freshly Brewed Coffee and Tea**

---

**\$39 per person**

60 minimum guests

(excluding applicable tax and service charge)

**Standard 6h Host Bar – \$25 per person**

Additional **\$10 per person** for Saturdays and **\$5 per person** on Sundays

(based on a 120 guest minimum)



## **Plated Dinner Menu**

Monday - Friday (6pm - 12am)

### **Salad**

Baby Greens with French Dressing and Roasted Almonds

### **Pasta**

Penne a la Vodka with Roasted Bacon, Fresh Basil and Tomato Sauce

### **Main Course**

Grilled & Oven Roasted Chicken Breast with Hollandaise Souse  
served with Potatoes & Seasonal Vegetables

Roast Beef with Beef Gravy served with Potatoes & Seasonal Vegetables

Eggplant Parmigiana (vegetarian option)

Freshly Baked Breads & Butter

### **Dessert**

Cheese Cake served with freshly brewed coffee & tea

---

**\$44 per person**

60 minimum guests

(excluding applicable tax and service charge)

**Late Night Seafood Buffet - \$17 per person**

**Late Night Sweet Table - \$12 per person**

**Standard 6h Host Bar - \$25 per person**

Additional **\$10 per person** for Saturdays and **\$5 per person** for Sundays  
(based on a 120 guest minimum)



## Gourmand Plated Dinner Menu

Monday - Friday (6pm - 12am)

**Hors d'oeuvres Reception**

### **Dinner**

#### **Salad**

Boston Bibb Salad with Julienne of Red & Yellow Peppers, Stilton Cheese,  
Roasted Walnuts and Balsamic Vinaigrette

#### **Pasta**

Penne a la Vodka with Roasted Bacon, Fresh Basil and Tomato Sauce

#### **Main Course**

Grilled Beef Tenderloin with Red Wine Sauce, Garlic Mashed Potato  
and Assorted Steamed Vegetables

Salmon Fillet Oven Roasted with Rice and Steamed Vegetables

Eggplant Parmigiana

Freshly Baked Breads & Butter

#### **Dessert**

Black and White Mousse Pyramid served with freshly brewed coffee and tea

---

**\$59 per person**

(excluding applicable tax and service charge)  
60 minimum guests

**Late Night Seafood Buffet - \$17 per person**

**Late Night Sweet Table - \$12 per person**

**Standard 6h Host Bar - \$25 per person**

Additional **\$10 per person** for Saturdays and **\$5 per person** for Sundays  
(based on a 120 guest minimum)