





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 (11am - 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

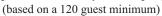
(excluding applicable tax and service charge)

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









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)