



# Lunch Buffet Menu

**Event Duration 11:00 am – 3:00 pm**

## **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**

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**\$34 per person**

60 minimum guests  
(excluding applicable tax and service charge)



## **Lunch Plated Menu**

**Event Duration 11:00 am – 3:00 pm**

### **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

or

Eggplant Parmigiana (vegetarian)

### **Freshly Baked Breads and Butter**

### **Dessert**

Cheese Cake served with freshly brewed coffee & tea

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**\$36 per person**

60 minimum guests

(excluding applicable tax and service charge)



# Dinner Buffet Menu

**Event Duration 7:00 pm – 12:00 am**

## **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 Gravy  
Grilled and Oven Baked Chicken Breast with Gravy  
Fillet of Basa  
Eggplant Parmigiana (vegetarian)  
**Chicken Parmigiana (+2\$ per person)**  
**Chicken or Pork Schnitzel (+2\$ per person)**  
**Salmon Fillet (+4\$ per person)**

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

Steamed Vegetables  
Roasted Potatoes  
Steamed Wild Rice

## **Freshly Baked Breads & Butter**

## **Freshly Brewed Coffee and Tea**

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**Fridays & Sundays - \$40 per person**

**Saturdays - \$ 45 per person**

Petite Hall - 60 minimum guests; Grand Hall – 140 minimum guests  
(excluding applicable tax and service charge)

**5h Standard Open Bar – additional \$25 per person**



## Plated Dinner Menu

**Event Duration 7:00 pm – 12:00 am**

### Salad

Baby Greens with Balsamic Vinaigrette

### Pasta

Penne a la Vodka with Roasted Bacon

### Main Course

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

or

Roast Beef with Gravy served with Potatoes & Seasonal Vegetables

or

Eggplant Parmigiana (vegetarian option)

### Freshly Baked Breads & Butter

### Dessert

Cheese Cake served with freshly brewed coffee & tea

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**Fridays & Sundays - \$44 per person**

**Saturdays - \$ 49 per person**

Petite Hall - 60 minimum guests; Grand Hall – 140 minimum guests  
(excluding applicable tax and service charge)

5h Standard Open Bar - additional \$25 per person



# Gourmand Plated Dinner Menu

**Event Duration 7:00 pm – 12:00 am**

## Hors d'oeuvres Reception

### 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 Strip Lion with Red Wine Sauce, Garlic Mashed Potato  
and Assorted Steamed Vegetables

or

Salmon Fillet Oven Roasted with Rice and Steamed Vegetables

or

Eggplant Parmigiana

### Freshly Baked Breads & Butter

### Dessert

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

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**Fridays & Sundays - \$55 per person**

**Saturdays - \$59 per person**

Petite Hall - 60 minimum guests; Grand Hall - 140 minimum guests  
(excluding applicable tax and service charge)

5h Standard Open Bar - additional \$25 per person