

## DINNER BUFFET

After 4:00 PM

**25.95 per person**

*Plus tax and gratuity.*

Choice of Two Entrees and Two Sides.  
Includes Salad, Dinner Rolls, Butter,

*Add: Pasta or Carving station*

**40.95 per person**

*Add: Specialty Salad 1.00/person*

## ENTREES

- Chicken Parm • Pulled Pork • Chicken or Beef Marsala •
  - Italian Sausage with Peppers & Onions • Roast Beef •
- Oven Roasted Turkey • Virginia Baked Ham • Beef Marsala •
  - BBQ Hamburgers • Hawaiian Pork • Chicken Piccata •
- Blooming Onion Chicken • Sweet Chili Chicken over Spinach •
  - Almond Crusted Chicken • Balsamic Chicken •
- Bruschetta Chicken • Chicken or Sausage Cacciatore •
- Chicken Cordon Bleu • Chicken Florentine • Hawaiian Chicken •
  - Chicken Provençal • Breaded Chicken Breast •
- Smoke House Chicken • French Onion Chicken Caprese Chicken •
  - Greek Chicken • Garlic BBQ Chicken • Caprese Pasta •
    - Stuffed Shells • Eggplant Parm •
- Tortellini with Gorgonzola Cream Sauce • Pasta Gorgonzola •
- Manicotti • Pasta Carbonara • Spinach Gorgonzola Raviolis •
  - Ravioli with Sundried Tomato Cream Sauce •
- Pasta with Sausage or Meatballs • Meat or Cheese Lasagna •
  - Veggie Lasagna • Ravioli with Red Sauce • Risotto •

*Add \$10.00 per person*

- Lobster Mac And Cheese • Shrimp Stir Fry, Shrimp Scampi •

Add \$15.00 Per Person

Beef Tenderloin With Forest Mushroom Cream Sauce  
Gorgonzola Crusted Beef Medallions, Hunter Beef, Dill Crusted  
Salmon, Balsamic Salmon, Black & Blue Salmon

Additional Entrees \$3.00 per person

## DINNER SIDES

- Pasta with Red Sauce • Mashed Potatoes with Gravy •
  - Garlic, Cheddar or Truffled Mashed Potatoes •
- 3-Cheese Mac 'n' Cheese • Hot Pepper Mac 'n' Cheese •
  - Green Bean Almondine • Broccoli • Fresh Veggies •
    - Asparagus • Wild Rice • Oven Roasted Potatoes •
- Parsley Butter Boiled Potatoes • Pasta Salad • Potato Salad •
- Garlic Parm Zucchini • Sweet Potatoes • Au gratin Potatoes •
- Greek Potatoes • Honey Roasted Baby Reds • Pasta Con Vodka •
  - Pasta Alfredo • Pasta Milanese •

*Add \$2.00 per person*

- Roasted Asparagus • Spinach Au gratin Mashed Potatoes •
  - Twiced Baked Mashed Potatoes •

*Add \$2.00 per person*

- Baked Potatoes • Brussell Sprout Slaw •
- Spaghetti Squash • Roasted Au gratin Cauliflower •
  - Pasta with Sundried Tomato Cream Sauce •

Additional Side 2.00 per person

## HOR DOUERVES

*Prices are per piece (min. 50 pieces)*

- Smoked Salmon Platter 10.00 pp
- Fried Ravioli ..... 2.00
- Ahi Tuna on Cucumber - .... 4.00
- Caprese Skewer- 3.50
- Caprese Tortellini Skewer- 4.00
- Chicken Satay- 3.00
- Beef On Weck Eggs Rolls - 3.00
- Arancinis - 4.00
- Mini Crab Cakes - 3.50
- Coconut Shrimp- 3.50
- Shrimp Cocktail - 3.00
- Sweet & Tangy Meatballs- 2.50
- Stuffed Cremini- 2.00
- Cheese & Cracker Platter 3.00 pp
- Proscuitto Wrapped Mozzarella - 3.00
- Filet Crostini - 3.00
- Antipasto Platter- 5.00 per person
- Crudite Platter- 3.00 pp

We suggest picking 3-5 options with 2-3 pieces per person

Minimum of 50 pieces per item

Prices Subject to change without notice

## DINNER PACKAGES

**150.00/person (not available off-site)**

*Plus tax and gratuity.*

*(Includes Beer, Wine, Soda & Coffee Service)*

**APPETIZERS TO SHARE**

*(Choice of three)*

- Arancini • Ahi Tuna • Shrimp Cocktail •
- Beef on Weck Egg Rolls • Crab Cakes • Meatballs •
- Gourmet Antipasto Platter • Heirloom Tomato Compote Egg Napoleon •

**CHOICE OF SOUP OR SALAD**

**ENTREES**

- Sirloin Filet • Ribeye Steak • French Pork Chops • Balsamic Chicken •
- Chicken Provençal • Sea Bass • French Chicken • Shrimp Tortellini •
- Shrimp Scampi • Pasta Provençal • Salmon • Black & Blue Strip Steak •
- Carbonara Pasta • Eggplant Parm • Forest Mushroom Beef Tenderloin •

**SPECIAL ENTREES**

*(Additional \$50.00 per person)*

- Filet & Lobster Tail • Fresh Pasta with Beef Tenderloin •
- Grilled Atlantic Salmon • Pacific Grouper • Lamb Chops •
  - Strip Steak topped with Grilled Jumbo Shrimp •

**CHEF'S CHOICE DESSERT**

## BAR PACKAGE

Soda & Coffee 3.00

**BOTTLE BEER & WINE**

2 hr 22.00/person • 3 hr—28.00/person

**WELL FULL BAR**

2 hr—24.00/person • 3 hr—30.00/person

**HOUSE FULL BAR**

2 hr—28.00/person • 3 hr—34.00/person

**PREMIUM FULL BAR**

2 hr—30.00/person • 3 hr—36.00/person

CHAMPAGNE (per bottle) 25.00

2 HR MIMOSAS (per person) 20.00

*Plus tax and gratuity.*

*Minimum of 50 people required.*

*Parties under 50, additional charges may apply. Call about customizing your own menu. Beverage Packages Prices subject to change without notice available with food package only. or packages are only available with food packages.*

**ADDITIONAL CHARGES WILL APPLY FOR OFF-SITE EVENTS**