



YOUR BUFFET SELECTIONS INCLUDE:

- **Six Hours Room Rental**
- **Five Hour of Call Liquors, Beer, Wine** (upgrade to Premium Additional \$3.50 per person)
- **White or Ivory Tablecloth & Any Color Napkins** (special tablecloth available)
- **Choice of Chair Covers**
- **Champagne Toast for Bridal Party Only**
- **Late Night Pizza**
- **Tulle & Lights for Head Table ONLY**

Dinner starts with Fresh Garden Salad with Ranch & Italian Dressing, Fresh Baked Rolls, Soft Drinks, Coffee & Tea Station

APPETIZERS ~ *Served upon arrival (Select Three)*

Fresh Cut Vegetables with Creamy Dip	Fresh Fruit Tray	BBQ Meatballs
Assorted Cheese and Crackers	Chicken Wings	Veggie Spring Rolls
Fresh Fruit Tray	Hummus & Pita	Spinach Pie
Chicken Wings		

PASTA ~ *Select One*

Penne Pasta with Marinara Sauce	Pasta with Fettucine Alfredo
---------------------------------	------------------------------

ENTRÉE ~ *Select Two*

Sliced Sirloin of Beef w/ mushroom sauce	Marinated Roasted Chicken Breast
Braised Beef Medallions – add \$2.50	Chicken Piccata (white wine)
Beef Stroganoff	Chicken Marsala
Beef Pepper Steak	Chicken Milanese
Baked Cod w/ lemon pepper sauce	Chicken Rouleau
Italian Sausage w/ onions and peppers	Swedish Meatballs
Breaded Pork Cutlet	Meatballs w/ Marinara Sauce
Polish Sausage w/ sauerkraut	

SIDES ~ *Select One*

Creamy Whipped Potato
Roasted Redskin Potato
Greek Style Roasted Potatoes
Potatoes Au Gratin
Wild Rice Pilaf

VEGETABLE ~ *Select One*

Green Beans Almondine	Fresh Peas
California Blend Vegetables	
Garden Blend Vegetables	
Whole Kernel Corn in Butter Sauce	
Glazed Baby Carrots	

DESSERT ~ *Select One*

Chocolate, Strawberry, Mousse Parfait
French Vanilla Ice Cream (may be served w/ provided cake)
Apple Pie with Caramel Sauce
NY Cheesecake with Berry Sauce

Upgrade to Family Style- \$5.00 per person
All prices are subject to 6% Sales Tax and 20% Service Fee

Friday \$63

Saturday \$65

Sunday \$62