Luncheon Buffet

House Garden Salad (served on buffet)
with Creamy Italian & vinaigrette dressing
Choice of One
(both options are vegetarian)
Stuffed Shells or Penne ala Vodka

Entrée Choices

Chicken Francaise egged & sautéed; served with a sherry wine & lemon cream sauce
Chicken Kathryn breaded & baked; served with a white wine sauce
Chicken Marsala lightly breaded & sautéed; topped with marsala demiglace
Baked Cod flaky white fish topped with cracker crumbs; finished with white wine & lemon
Roast Pork Loin sliced & served in a red wine rosemary reduction
Fresh Roasted Turkey & Stuffing served with house made gravy
Pan Seared Salmon served with whole grain mustard, honey & ginger glaze

All entrees are served with chef's choice vegetable and potato.

Dessert

French Vanilla Ice Cream with a choice of one topping: Hot Fudge, Hot Apple Topping or Pecan Caramel Sauce Or

Assorted Cookies and Brownies on each table

Coffee, Tea & Decaf Carafes of Soda on Tables

Pricing

Weekday Pricing (Monday-Friday; any 4 hours before 5:00 pm)
\$38.00 with one entrée or \$40.00 with two entrees

Weekend Pricing (Saturday & Sunday; any 4 hours before 5:00 pm)
\$44.00 with one entrée or \$46.00 per person with two entrees

All prices are subject to 20% service charge and 7.35% sales tax.

Prices are based on a minimum of 100 guests and a 4 hour room rental

Enhance your buffet with a Carving Station
(carved to order by one of our chefs)
New York Strip, Baked Ham or Roasted Turkey
\$10.00 per person for one item or \$12.00 per person for two items