

LUNCHEON BUFFET

CATERING ON PREMISES IN ONE OF OUR BANQUET ROOMS

\$18.95 per person

50 people or more
(In house only)



\$19.95 per person

If under 50 – Minimum 25
(In house only)

ENTREES:

(Choice of two) Patent Recipe Chicken, Swedish or Italian Meatballs, Roast Beef w/Gravy, Rotini Pasta in Marina, Kielbasa & Sauerkraut, Bite Size Hot Sausage, Virginia Baked Ham w/ Pineapple, Seasoned Baked Cod, Chicken Marsala, Sliced Turkey Breast w/Gravy, Cheese Ravioli, Stuffed Shells, Baked Ziti.

SIDE DISHES:

(Choice of two) Buttered Parsley Potatoes, Haluski, Excellent Rice Pilaf, Mashed Potatoes, Buttered Green Beans, Mixed Vegetables, Southwest Fiesta Corn, Buttered Glazed Baby Carrots, Baked Macaroni & Cheese, Potato & Cheese Pierogies, Smoked Baked Beans.

SALADS:

(Choice of one) Potato Salad, Vegetable Pasta, Tossed Salad w/dressing, Macaroni Salad, Cole Slaw, Broccoli Salad, Cucumber Salad, Fruit Salad (in Season).
Over 50 People, Choice of 2 Salads

DESSERT:

(Choice of one) Assortment of Cookies, Assortment of Cheesecake, or Cupcakes
In house dinner Includes linens, China, and silverware.

7% Sales Tax and 18% Gratuity Additional.

Menu can be upgraded for an additional \$2.50 per person for each additional entrée or \$1.99 per person for an additional side or salad.

Alcohol Beverages available. Bar tab or cash bar. \$15.00 per hour bartender fee waived. \$200.00 Room Fee waived if 50 Or More.

