

***FORMAL PAVILION BUFFET or DINNER SERVICE***

**BUFFET Pricing Starts at $56.50 per Adult for Saturday**

**BUFFET Pricing Starts at $52.50 per Adult for Friday & Sunday**

***Dinner Service Add $3.00 per Adult to Buffet Pricing***

**\*Menu items selected with up charges must be added to base price\***

**Children 5-12 are charged $25.00 ~ Children 4 & Under Free of Charge**

**Create your own BUFFET includes Salad, Pasta, 3 Entrée Items, 1 Carver and 2 Sides**

**Create your own DINNER includes Salad, Pasta, 3 Entrée Items, Optional Vegan/Vegetarian and 2 Sides**

Additional entrée’s may be added for $3.75 per person / sides for $1.75 per person

***Choice of one (1) Salad…***

**~ Garden Salad ~ Caesar Salad ~ Spring Mix Salad ~**

**Harvest Salad w/Mix Greens, Apples, Raisins & Pignoli Nuts, Raspberry Vinaigrette (Add $0.75)**

**Summer Salad w/Romaine Lettuce, Fresh Fruits, Roasted Walnuts, Goat Cheese and Raspberry Vinaigrette (Add $0.75)**

***Choice of one (1) Pasta…***

**~ Penne w/Vodka ~ Penne w/Marinara ~ Rigatoni w/Bolognese ~ Bowties w/Basil Pesto ~**

**~ Penne w/Arrabiata ~ Macaroni & Cheese ~ Rigatoni w/Broccoli Rabe & Sausage (Add $1.00) ~**

***Choice of three (3) Entrée Items…***

**POULTRY Entrees... BEEF Entrees…**

**Chicken Francaise Beef w/ Broccoli (Buffet Only)**

**Chicken Marsala Pot Roast w/Vegetables (Buffet Only)**

**Chicken Parmesan Pepper Steak (Buffet Only)**

**Chicken Picatta Beef Bourguignon (Buffet Only)**

**Chicken w/Artichokes** (Beef Stew w/Pearl Onions in a Burgundy Sauce)

**Chicken Milanese Marinated Sliced London Broil**

**Sliced Turkey Breast w/Pan Gravy Skirt Steak w/Caramelized Onions (Add $5.00)**

**Chicken Sorrentino (Add $2.00) Beef Roulade (Add $3.00)**

(Eggplant, Prosciutto & Fresh Mozzarella) (Flank Steak Stuffed w/Spinach & Provolone)

**Chicken Sinatra (Add $2.00) SEAFOOD Entrees…**

(Asparagus, Fresh Mozzarella & Champagne Sauce)  **Fresh** **Prince Edward Island Mussels**

**Chicken w/Cognac & Mushroom (Add $2.00)** (Served in Red, White Wine or Grand Marnier Sauce)

**French Cut Rosemary Chicken (Add $2.00) Salmon w/Creamy Dill or Teriyaki Glaze**

**Chicken Cordon Blu (Add $3.50) Shrimp Lilley**

(Shrimp Scampi w/yellow squash, peppers & lemon rice)

**PORK Entrees… Fillet of Fish (Oregenatta or Broiled)**

**Sausage & Peppers Fresh Clams in Herbal Butter (Add $0.75)**

**Pork Medallions w/Apple Gravy Shrimp & Scallops Margarita (Add $2.50)**

**BBQ Pulled or Sweet & Sour Pork Baltimore Style Crab Cakes (Add $2.50)**

**BBQ Style Pork Ribs (Add $3.50) Stuffed Filet of Fish (Add $3.50)**

****

**VEGETERIAN Entrees… Children Entrees/Options…**

**Eggplant Rollatini (To be plated and served directly to kids in attendance)**

**Vegetable Lasagna Chicken Nuggets & French Fries**

**Baked Stuffed Shells Pasta w/Marinara**

**Vegetable Paella (Vegan) Mac & Cheese w/Broccoli on Side**

(Yellow Rice with Zucchini, Squash, Peas, Peppers, Onions and Tomatoes) **Cheese Ravioli** **(Add ($1.00)**

**Portobello w/Roasted Red Pepper (Vegan) Chicken Tenders & French Fries (Add $1.00)**

***Choice of one (1) Carver Station…(Buffet Only) Premium Meat Selections…(Dinner Service Only)***

**CARVING Entrees… Sliced Roasted Beef w/Pan Gravy (Add $2.00)**

**Turkey Breast w/Pan Gravy Stuffed Loin of Pork (Add $4.00)**

**Marinated London Broil Skirt Steak w/Caramelized Onions (Add $5.00)**

**Flank Steak w/Caramelized Onions Prime Rib of Beef (Add $10.00)**

**Loin of Pork Filet Mignon (Add $12.00)**

**Honey Glazed Ham**

**Roast Beef w/Pan Gravy (Add $3.00)**

**Stuffed Loin of Pork (Add $4.00)**

**Prime Rib of Beef (Add $10.00)**

**Filet Mignon (Add $12.00)**

***Choice of two (2) Side Dishes…***

**VEGETABLE Sides… POTATO Sides…**

**Sautéed Mixed Veggies Roasted Red Skin Potatoes**

**Orange Glazed Carrots Mashed Potatoes w/Gravy**

**Broccoli w/Bread Crumbs Baked Potato**

**Zucchini & Onions Scalloped Potatoes (Add $0.50)**

**String Beans w/Red Onion**

**Fried Zucchini Sticks RICE Sides…**

**Flash Fried Cauliflower (Add $0.50) Rice Pilaf**

**Asparagus (Add 1.00) Fried Rice**

**Brussels Sprouts w/Bacon (Add $1.50) Basmati Rice**

**Broccoli & Cheddar Casserole (Add $1.50)**

******

***Dessert Menu Options:***

**Standard Sheet Cake, Coffee & Tea Service**

**Included with every Package**

**Small Chocolate Fountain $3.50/Per Person**

Includes: Fresh Fruit, Cookies, Marshmallows & Pretzels

**Ice Cream Sundae Bar $4.50/Per Person**

Vanilla & Chocolate Ice Cream with all the fun toppings

**Ice Cream Float Bar $2.50/Per Person**

Root Beer, Cream Soda, Orange Soda and Coke Floats

**Shake Bar $5.00/Per Person**

Chocolate & Vanilla shakes fresh spun in our Hamilton Beach mixers

**S’mores Station $3.00/Per Person**

Marshmallows, Rock Garden Flame, Chocolate Fondue & Crushed Graham Cracker

**Dessert Shooter Table *(Mini Desserts in Shot Glasses – Choose 4)* $5.00/Per Person**

Tiramisu, Key Lime Pie, Apple Pie, Cherry Pie, Blueberry Pie, Oreo Passion,

Fresh Fruit, Chocolate Pudding, Vanilla Pudding w/homemade whipped cream

**Dessert Shooter Table w/Cookie & Pastry Assortment$6.00/Per Person**

Your choice of shooters along with an assortment of fresh cookies

**Dessert Shooter Table w/S’mores Station $6.00/Per Person**

Your choice of shooters along with a S’mores Station built in

**Dessert Table $30.00/dozen**

Assorted Cannoli’s Eclairs, Pastries and other favorites

**Doughnuts (Table or Host Provided Wall) $20.00/dozen**

Assortment of fresh baked Doughnuts for your Doughnut Wall or Dessert Table

******

***Beverage Package Options (Daytime Events):***

***4 Hour Party***

***Bottled Beer, Seltzers, Wine & Soft Drinks… $13.00 per person***

***Open Bar… $20.00 per person***

***Premium Bar… $25.00 per person***

***Soft Drinks Only… $5.00 per person***

***Non-Alcoholic Frozen Pina Coladas and Daiquiris… $4.00/per person* (Additional)**

***Red & White Sangria… $1.00/per person* (Additional w/accompanying package)**

***Beverage Package Options (Evening Events):***

***4 Hour Party***

***Bottled Beer, Seltzers, Wine & Soft Drinks… $16.00 per person***

***Open Bar… $25.00 per person***

***Premium Bar… $30.00 per person***

***Soft Drinks Only… $5.00 per person***

***Non-Alcoholic Frozen Pina Coladas and Daiquiris… $4.00/per person* (Additional)**

***Red & White Sangria… $1.00/per person* (Additional w/accompanying package)**

***Bar Details***

**Bottled Beer Service: MillerLite, Corona & Heineken**

**White Claw Seltzers**

**Wine Service: Pinot Grigio, Rose & Cabernet**

***Open Bar:*** **Tito’s Vodka, Gordon’s Gin, Castillo Silver Rum, Captain Morgan, Malibu Rum, Sauza Silver Tequila, Johnny Walker Red Scotch, Jack Daniels, Jim Beam Bourbon, Seagrams 7, Khaula, Amaretto, Triple Sec, Sweet & Dry Vermouth**

***Premium Bar:* Ketel One Vodka, Tito’s Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Casa Nobles Silver Tequila, Dewar’s Scotch, JW Black Scotch, Jack Daniels, Jim Beam Bourbon, Maker’s Mark, Seagrams 7, Jameson, Southern Comfort, Amaretto Disaronno, Grand Marnier, B&B, Khalua, Sambuca, Hennessy, Peach Schnapps, Triple Sec, Sweet & Dry Vermouth.**

******

***Add-On / Options Menu***

* **Pavilion Walls** (Vinyl, Draped or Combination)**… $200.00/per Short Wall/$300.00 per Long Wall**
* **Pavilion Lighted Wall… $350.00**
* **Dance Floor… $600.00**
* **Space Heaters… $35.00/per unit**
* **Forced Air Heaters… $400.00/per unit**
* **Employee Extra Hour Charge… $50.00/hr ($200.00 Minimum)**
* **Luxury Bathroom Trailer** (Recommended for Events Greater than 150 guests)**… Starting at $1950.00**

***Fine Print***

**75 person Minimum / 275 person Maximum for Pavilion Events**

**Alcohol Bar Charges Only Apply to Guests over the Age of 21**

**Taxes and 10% Gratuity NOT included in above pricing**