**SANDWICH & SALAD BUFFET $25pp**

Includes:

Choose 3:

(Served on variety of wraps)

\*Ham & Cheese

\*Turkey, Lettuce & Tomato

\*Tuna Salad

\*Turkey Terrific

(turkey, stuffing & cranberry sauce)

\*Orchard Chicken Salad

(chicken salad, walnuts, apples & craisins)

Choose 1:

Garden or Caesar Salad

Willow Salad (upcharge $1 per person)

Spinach, craisins, walnuts, grapes, feta cheese

\*Penne & Sauce OR Pasta Salad

\*Potato Chips

\*Water & Coffee Station

\*white table linens & napkins

Feel free to bring in your own desserts!

(cake cutting fee $25)

Or we can provide:

\*Strawberry Shortcake ($5 per person)

\*Brownie Sundae ($5 per person)

\*Ice cream counter tickets

**\*ALL BUFFETS ARE 25 ADULT MINIMUM**

**if you have less than 25, you still pay for 25.**

**20 % gratuity & 7% meals tax is added to the final bill.**

**ITALIAN BUFFET $28pp**

Includes:

Penne & Sauce

\*Choose 2:

Chicken Parmesan

Meatballs & Sauce

Sausage, Peppers & Onions

\*Mixed Vegetable

\*Oven Roasted Italian Potato

\*Choose 1:

Tossed or Caesar Salad

Willow Salad (upcharge $1 per person)

Spinach, craisins, walnuts, grapes, feta cheese

\*Bread & Butter

\*Coffee & Water Station

\*White table linens & napkins

Feel free to bring in your own desserts!

(cake cutting fee $25)

Or we can provide:

\*Strawberry Shortcake ($5 per person)

\*Brownie Sundae ($5 per person)

\*Ice cream counter tickets

**\*ALL BUFFETS ARE 25 ADULT MINIMUM**

**if you have less than 25, you still pay for 25.**

**20 % gratuity & 7% meals tax is added to the final bill**

**THANKSGIVING BUFFET $30 PER PERSON**

Includes:

\*Turkey with Gravy

\*Stuffing

\*Seasonal Vegetable

\*Mashed Potato

\*Cranberry Sauce

\*Choose 1 (Pot Roast or Baked Haddock)

\*Choose 1 (Tossed or Caesar Salad)

Willow Salad (upcharge $1 per person)

Spinach, craisins, walnuts, grapes, feta cheese

\*Bread & Butter

\*Water & Coffee Station

\*White table linens & napkins

Feel free to bring in your own desserts!

(cake cutting fee $25)

Or we can provide:

\*Strawberry Shortcake ($5 per person)

\*Brownie Sundae ($5 per person)

\*Ice cream counter tickets

**\*ALL BUFFETS ARE 25 ADULT MINIMUM**

**if you have less than 25, you still pay for 25.**

**20 % gratuity & 7% meals tax is added to the final bill.**

**SIGNATURE BUFFET $33pp**

Includes:

\*Marinated Steak Tips

\*Chicken Parmesan

\*Seasonal Vegetables

1 Starch:

Mashed Potato

Oven Roasted Potato

Pasta Primavera

\*Choose 1:

Baked Haddock

Sweet Bourbon Salmon

\*Choose 1:

Tossed or Caesar Salad

Willow Salad (upcharge $1 per person)

Spinach, craisins, walnuts, grapes, feta cheese

\*Bread & Butter

\*Coffee & Water Station

\*White table linens & napkins

Feel free to bring in your own desserts!

(cake cutting fee $25)

Or we can provide:

\*Strawberry Shortcake ($5 per person)

\*Brownie Sundae ($5 per person)

\*Ice cream counter tickets

**\*ALL BUFFETS ARE 25 ADULT MINiMUM**

**if you have less than 25, you still pay for 25.**

**20 % gratuity & 7% meals tax is added to the final bill**

**BRUNCH BUFFET $25 PER PERSON**

Includes:

\*Scrambled Eggs **or** Broccoli & Cheddar Frittata

\*French Toast

\*Bacon

\*Breakfast Potatoes

\*Sausage, peppers & onions

\*Water, Coffee & OJ

\*White Table linens & napkins

\*Add one 9x11 pan of Steak Tips for 70-

\*Add a Sangria or Mimosa Bowl 75-

Feel free to bring in your own desserts!

(cake cutting fee $25)

Or we can provide:

\*Strawberry Shortcake ($5 per person)

\*Brownie Sundae ($5 per person)

\*Ice cream counter tickets

**\*ALL BUFFETS ARE 25 ADULT MINIMUM**

**if you have less than 25, you still pay for 25.**

**20 % gratuity & 7% meals tax is added to the final bill.**

**FUNCTION RULES:**

**\*$100 ROOM FEE IS REQUIRED AT TIME OF BOOKING. IT IS ONLY REFUNDABLE IF YOUR EVENT IS CANCELLED NO LESS THAN 2 WEEKS PRIOR TO THE DATE.**

**\*FINAL PAYMENT IS DUE DAY OF IN CASH, CHECK OR CC.**

**\*BUFFET FUNCTIONS HAVE THE ROOM FOR A**

**3 HOUR MAXIMUM**

**\*BUFFETS ARE A 25 ADULT MINIMUM**

**(50 person minimum on days were closed**

**Monday & Tuesday)**

**\*FOOD CHOICES & FINAL GUEST COUNT ARE DUE A WEEK PRIOR TO FUNCTION. THIS GUEST COUNT IS CONSIDERED A GARAUNTEE AND WILL BE THE MINIMUM NUMBER YOU ARE CHARGED FOR EVEN IF LESS END UP ATTENDING.**

**\*DECORATING:**

**YOU ARE ALLOWED IN 1 HOUR BEFORE START TIME FOR ANY DECORATING.**

**NO TACS OR TAPE ON WALLS. NO GLITTER OR CONFETTI. CANNOT TAKE DOWN OUR WALL HANGINGS. NO HANGING FROM CANDLES ON WALL. NO OPEN FLAMES.**

**\*BUFFET FOOD CANNOT BE TAKEN HOME AFTER IT HAS BEEN ON THE BUFFET LINE PER BOARD OF HEALTH & IS IN COMPLIANCE W/ FOOD SAFTEY TEMPERATURE CONTROL ACT.**

**\*CAKE CUTTING FEE OF $25 (OR WE CAN SUPPLY YOU WITH THE TOOLS TO CUT IT YOURSELF)**

**\*YOU CANNOT BRING IN OUTSIDE FOOD OR BEVERAGE OTHER THAN CAKE/DESSERT**

**EMAIL:** [**willowbrookrestaurant16@gmail.com**](mailto:willowbrookrestaurant16@gmail.com)

Catering Menu

or add to any buffet:

Appetizers:

WING DINGS W/ RANCH DRESSING (25 PC.)30.00

MOZZARELLA STICKS W/HOMEMADE MARINARA SAUCE (25PC.) 30.00

STUFFED MUSHROOMS (30 PC.) 35.00

CHICKEN FINGERS SERVED W/ HONEY MUSTARD SAUCE ($1.75 EACH)

FRESH VEGGIE TRAY AND DIP 14″ platter (serves approx. 25 ppl) 30.00

CHARCUTERIE BOARD (cheese, meat, crackers, fruit) 45.00

FRIED CALAMARI W/ MARINARA SAUCE 40.00

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(9X11 pan) Feeds aprox.10 people

CHICKEN BROCCOLI ALFREDO W/PENNE 45.00

VEGGIE LASAGNA 50.00 - MEAT LASAGNA 55.00

PENNE W/HOMEMADE MARINARA SAUCE $30.00

HOMEMADE MEATBALLS IN MARINARA SAUCE 40 CT. 35.00

PENNE & MEATBALLS IN MARINARA SAUCE 45.00

PENNE W/ SAUTEED VEGETABLES IN A GARLIC OLIVE OIL 35.00

PENNE W/BROCCOLI & CHICKEN IN A GARLIC OLIVE OIL 35.00

CHICKEN OR EGGPLANT PARM. 50.00

CHICKEN MARSALA – Sautéed chicken breast w/mushrooms in a Marsala wine sauce 60.00

YANKEE POT ROAST W/GRAVY – 55.00

OVEN ROASTED TURKEY W/GRAVY 60.00

MARINATED STEAK TIPS 70.00

(add sautéed peppers & onions $80)

ITALIAN SAUSAGE W/PEPPERS & ONIONS 35.00

BAKED HADDOCK 45.00

MEDITERRANEAN HADDOCK (Haddock topped w/ crushed tomatoes & Feta Cheese) 50.00

HOMEMADE MASHED POTATO 30- PINT OF GRAVY 8-

SEASONAL VEGETABLES 30.00 ITALIAN OVEN ROASTED POTATOES 35.00

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SALADS:

9x11 pan: TOSSED OR CAESAR 35.-

XL SALAD (feeds approx. 20-25) TOSSED OR CAESAR 50-

WILLOW SALAD – Baby Spinach tossed w/craisins, walnuts, grapes & Gorgonzola Cheese served w/our homemade sweet & tangy Willow Dressing 45.00

HOMEMADE WILLOW DRESSING $5.00 a pint

SANDWICH PLATTERS (SERVES APPROX. 25 ppl) served on variety of wraps $70 Choose 3: CHICKEN SALAD, HAM SALAD, ROAST BEEF & CHEESE, TURKEY LETTUCE TOMATO, HAM & CHEESE, ORCHARD CHICKEN SALAD (w/ craisins, apples, walnut), TURKEY TERRIFIC (turkey, cranberry, stuffing)