

DINNER BUFFET

CATERING ON PREMISES IN ONE OF OUR BANQUET ROOMS

\$17.95 per person

50 people or more

(50 or more people, get one

FREE hot dish OR Salad Or Side)



\$18.95 per person

If under 50 – Minimum 25

(In house only)

FRESH ASSORTED APPETIZERS:

Vegetable platter, Assorted cheese and pepperoni tray, Fruit salad (in season)

ENTREES:

(Choice of two) Chicken Parmesan With Penne Pasta, Chicken Marsala (Thin medallions with fresh sliced mushrooms in a Marsala wine sauce), Salisbury steak with gravy, Shrimp and Pasta Primavera (Pink shrimp, broccoli, cauliflower, and sliced black olives with penne pasta and roasted garlic Alfredo sauce), Baked Haddock Almondine (Baked in a garlic herb butter, our Gratinée with a four cheese seasoned crumb coating then sprinkled with toasted almonds), Spiral Rotini with a red meat sauce, Rosemary Roasted Pork Tenderloin. Any entrée on Luncheon Menu may be selected on dinner buffet.

SIDE DISHES:

(Choice of two) Buttered Parsley Potatoes, Rosemary and Roasted Garlic Mashed Potatoes, Haluski, Excellent Rice Pilaf, Buttered Green Beans, Mixed Vegetables, Southwest Fiesta Corn, Frangelico Glazed Carrots, Wild Mushroom Risotto, Au Gratin Potatoes, Zucchini Ratatouille, or Pepper Jack Mac & Cheese.

SALADS:

(Choice of one – 50 or more, choose 2) Potato Salad, Vegetable Pasta Salad, Tossed Salad with dressing, Caesar Salad, Macaroni Salad, Cole Slaw, Three Bean Salad, Broccoli Salad, or Cucumber Salad.

DESSERT:

Free Dessert for 50 or More, \$1.99 Per Person if Under 50.

(Choice of one) Assortment of Fruit Pies, Assortment of Cheesecake, Brownies, Cookie Tray, Cupcakes, Cake

Menu can be upgraded for an additional \$1.99 per person for each additional entrée or \$1.49 per person for an additional side or salad.

In house dinner Includes linens, China, and silverware. 7% Sales Tax and 18% Gratuity Additional. Alcohol Beverages available. Bar tab or cash bar. \$10.00 per hour bartender fee waived. \$85.00 Room Fee waived if 50 or more.

