

LUNCHEON BUFFET

CATERING ON PREMISES IN ONE OF OUR BANQUET ROOMS

\$15.95 per person

50 people or more
Over 50, Choose an
additional hot item
and Second Salad
OR Side
(In house only)



\$16.95 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, Baked Cod, Canola Deep Fried Haddock, 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, Frangelico 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).

DESSERT:

Free Desert for 50 or more, Under 50, \$1.99 Per Person.

(Choice of one) Assortment of Cookies, Assortment of Cheesecake, Assortment of Pies, Brownies, Cupcakes, or cake

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. \$10.00 per hour bartender fee waived. \$85.00 Room Fee waived if 50 Or More.

