

Private Event Buffet Menu

OUR BUFFET MENU OFFERS OUR GUESTS A LA CARTE DINING OPTION WHICH MAY BE ENJOYED IN ONE OF OUR THREE UPSTAIR BANQUET ROOMS OR ORDERED AHEAD (A MINIMUM OF 5 DAYS PRIOR) FOR A DELICIOUS AND EASY TAKE HOME, PARTY/DINING EXPERIENCE.

EACH TRAY SERVES APPROX 20-25.

YOUR FINAL PRICE WILL ALSO INCLUDE:
Room fee, tax & 20% gratuity (if applicable)

SALADS

Mixed Greens

Served w/ our house made lemon basil
Vinaigrette dressing...\$45

Caesar

Chopped Romaine w/ house made
Caesar dressing...\$45

Rolls Dinner or Bread

Fresh baked rolls or bread...\$30

HOT SIDES

Garlic Mashed Potatoes...\$30

Pasta...\$30

Rice...\$30

House Vegetable...\$30

HOT MAIN DISHES

Beef Tips & Sauce \$ 95

Tender beef tips served in savory sauce
(approx 30 – 5oz servings)

Lemon Chicken \$ 90

Lightly breaded chicken breasts served in lemon butter
(approx 30 – 3 oz servings)

Chicken Marsala \$ 90

Lightly breaded chicken breasts in rich mushroom & wine sauce
(approx 30 – 3 oz servings)

Salmon \$ 120

Flaky fresh salmon served in a lemon dill sauce
(approx 20 – 4oz servings)

Penne Pasta With Meatballs \$ 80

Penne pasta in a marinara sauce
(approx 20 servings with 2 meatballs per serving)

Chicken Alfredo \$ 85

Penne pasta, parmesan, broccoli, roasted tomato, chicken

DESSERTS

20 pc Assortment of Cakes/Desserts ...\$75