



Premium Plan

Friday – 40.95 Saturday – 46.95 Sunday – 38.95

Includes:

Premium Bar, Chair Covers (100 guest minimum),
Elegant Entrance and your choice of a Chocolate Fountain or our Dessert.
Linens Include White Tablecloths, Choice of 7 Napkin Colors, Ivory Skirting

Gold Plan

Friday – 35.95 Saturday – 40.95 Sunday – 33.95

Includes:

Standard Bar, Elegant Entrance & Dessert
Linens Include White Tablecloths, Choice of 7 Napkin Colors, Ivory Skirting

Classic Plan

Friday – 31.95 Saturday – 35.95 Sunday – 30.95

Includes:

Standard Bar
Linens Include White Tablecloths, Choice of 7 Napkin Colors, Ivory Skirting

Above Prices Add 18% Service Charge & 6% Sales Tax to Total Bill

2018 Pricing = Additional \$1.00 per Person

Jan-April Discount

Premium Plan -\$4.00 per Person

Gold Plan -\$3.00 per Person

Classic Plan -\$2.00 per Person

1--2017

No credit cards or out of state checks accepted. Final guest count due 4 days prior to event. Final menu selections due 10 days prior to event. Due to Health Department recommendations and insurance regulations, food is not allowed to leave the premise. Menu Subject to change.

Weddings Banquets Showers Graduations Funerals Parties Corporate Events



Elegant Entrance Package

(Included in Premium & Gold Plan)

CHAMPAGNE & MIMOSA*

Served as your guests arrive

TWO HOT HORS D'OEUVRES

TOMATO BRUSCHETTA
MAC & CHEESE BITES
TEXAS BBQ MEATBALLS
MINI SPINACH PIE PASTRY BITES
THAI CURRY SAMOSA
CRAB & CHEDDAR JALAPEÑO CAKES
SUSHI VARIETY (+1.00 per Person)

ASSORTED CHEESE & CRACKER TRAY

\$3.95 PER PERSON WHEN ADDED TO THE CLASSIC PLAN
18% SERVICE CHARGE + 6% SALES TAX

*Champagne and Mimosa not included without Open Alcohol Bar Package

Weddings Banquets Showers Graduations Funerals Parties Corporate Events

12-2016

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Weddings Banquets Showers Graduations Funerals Parties Corporate Events



Premium Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 per person)

- Beef, Shrimp or Sesame Chicken Stir Fry
- Tender Braised Beef
- Flame Roasted Baron of Beef (\$40.00 Carving Fee)
- Sliced Choice Top Round w/Gravy
- Swedish Meatballs w/Egg Noodles (Beef or Turkey)
- Chicken or Veal Parmesan
- Fried Chicken
- Chicken Piccata
- Boneless Seasoned Baked Chicken Breast
- Boneless Chicken Breast w/Lemon Cream Sauce
- Chicken Supreme (Boneless Filet w/Parmesan Herbed Sauce & Sautéed Mushrooms)
- Sweet Onion Encrusted Tilapia
- Baked Tilapia w/ Garlic Dill Butter
- Deep Fried Tilapia
- Roasted Salmon w/Sundried Tomato Cream Topping (Market Price)
- Stuffed Flounder w/Crab and Red Pepper Sauce
- Baked Breaded Pork Chops
- Roasted Pork Loin w/Pineapple Honey or Dijon Glaze or Gravy
- Smoked Pork Loin w/Apple Bourbon Sauce
- Smoked Baked Ham w/Pineapple Honey Topping
- Italian Sausage w/Sautéed Peppers & Onions
- Smoked Polish Kielbasa & Sauerkraut
- Eggplant Parmesan
- Fried Shrimp (+\$1.00 per person)

Parties Include

- 5 Hour Premium Bar
- Elegant Entrance
- Chair Covers (100 persons min.)
- Tossed Salad w/Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Fresh Baked Rolls & Butter
- Your Choice Chocolate Fountain or our Dessert
- Coffee, Hot Tea, Milk
- Chocolate Covered Strawberries
- Home Baked Cookies
- Wedding Cake Cutting (\$40.00)

Options

Late Night Snack

- Pizza – 1.00 per person
- Hot Dogs – 1.00 per person
- Nacho Bar – 1.00 per person
- Nacho Grande Bar(with meat) - 2.00 per person

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Note: All pastas are meatless

- Rustic Macaroni & Cheese
- Gnocchi w/ Creamy Tomato Sauce
- Fettuccine Alfredo
- Fresh Vegetable Prima-Vera w/Linguini Alfredo
- Cheese Ravioli w/Red or White Sauce
- Three Cheese Lasagna
- Three Cheese Lasagna w/Fresh Spinach Vegetable
- Vegetable Three Cheese Lasagna
- Tortellini w/Red or White Sauce
- Linguini w/ Fresh Basil Pesto
- Stuffed Cheese Shells w/Red or White Sauce
- Wild Portabella Ravioli w/Creamy Tomato Sauce
- Seafood Linguini Alfredo (+.75 per person)
- Gluten Free Spaghetti w/ Sun dried Tomato And Basil Cream Sauce

Choice of 2 Vegetables

(Additional Vegetable \$.50 per person)

- Green Beans Almondine
- Green Beans w/Bacon & Roasted Garlic
- Green and Yellow Beans w/Carrots
- Key Largo Mix (Yellow and Orange Carrots, Red Peppers and Green Beans)
- Honey Glazed Carrots
- Buttered Corn
- Roasted Brussel Sprouts
- Peas & Sauteed Mushrooms
- Southern California Mix (Cauliflower, Broccoli & Carrots)
- Broccoli (Cheddar Sauce Served on Side)
- Asparagus w/Lemon Butter Sauce (+.25 per person)

Choice of 1 Potato

(Additional Potato \$.50 per person)

- Whipped Potatoes
- Buttered Redskins (Sour Cream on Side)
- Oven Roasted Rosemary Potatoes
- Parsley Seasoned Potatoes
- Cheesy Cheddar Potatoes
- Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
- Roasted Anna Potatoes
- Smashed Potatoes (Roasted Garlic Optional)
- Smashed Potatoes w/ Horseradish & Butter

Prices

Fri. \$40.95

Sat. \$46.95

Sun. \$38.95

Add 18% Service Charge & 6% Sales Tax
Departure Time - ½ hour after bar closes

1-2017

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Premium Bar

Open Bar Includes the Following:

Beer:

- Miller
- Miller Lite
- Non-Alcoholic beer

Wine:

- | | |
|--|---|
| Chardonnay – White (Dry) | Cabernet Sauvignon – California Red (Dry) |
| Lambrusco – Red Italian (Semi-Sweet) | Merlot – California Red (Dry) |
| Liebfraumilch – White German (Semi-Sweet) | Winter White – White (Sweet Dessert) |
| Pinot Grigio – White (Semi-Sweet) | Moscato – White (Sweet Dessert) |
| White Zinfandel – California Blush (SemiSweet) | |

Liquors:

- | | |
|-------------------------------------|----------------------------------|
| Dry Vermouth (Martini) | J.B. and/or Dewar’s and/or Cutty |
| Sweet Vermouth (Manhattan) | Jack Daniel’s and/or Jim Beam |
| Absolute and/r Skyy and/or Smirnoff | Bacardi and/or Captain Morgans |
| Beef Eaters and/or Tanqueray | Peach Schnapps |
| V.O and/or Canadian Club | |

Open Bar Also Includes:

- Pop Juice
- Ice Fruit
- Bartender
- Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto, Baileys and Peach Schnapps
\$1.25 per person when purchased with the open bar package

Due to new strict liquor liability laws, we are unable to serve shots
or beer by the pitcher

*No Outside Alcohol or Beverage Can Be Brought On Premises

1-2017

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Gold Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 per person)

- Beef, Shrimp or Sesame Chicken Stir Fry
- Tender Braised Beef
- Flame Roasted Baron of Beef (\$40.00 Carving Fee)
- Sliced Choice Top Round w/Gravy
- Swedish Meatballs w/Egg Noodles (Beef or Turkey)
- Chicken or Veal Parmesan
- Fried Chicken
- Boneless Chicken Breast w/Lemon Cream Sauce
- Chicken Supreme (Boneless Filet w/Parmesan Herbed Sauce & Sautéed Mushrooms)
- Chicken Piccata
- Boneless Seasoned Baked Chicken Breast
- Sweet Onion Encrusted Tilapia
- Baked Tilapia w/ Garlic Dill Butter
- Deep Fried Tilapia
- Roasted Salmon w/Sundried Tomato Cream Topping (Market Price)
- Stuffed Flounder w/Crab and Red Pepper Sauce
- Baked Breaded Pork Chops
- Roasted Pork Loin w/Pineapple Honey or Dijon Glaze or Gravy
- Smoked Pork Loin w/Apple Bourbon Sauce
- Smoked Baked Ham w/Pineapple Honey Topping
- Italian Sausage w/Sautéed Peppers & Onions
- Smoked Polish Kielbasa & Sauerkraut
- Eggplant Parmesan
- Fried Shrimp (+\$1.00 per person)

Parties Include

- 5 Hour Standard Bar
- Elegant Entrance
- Tossed Salad w/Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Fresh Baked Rolls & Butter
- Dessert served to table (Chef's Choice)
- Coffee, Hot Tea, Milk
- Chocolate Covered Strawberries
- Home Baked Cookies
- Wedding Cake Cutting (\$40.00)
- Chair Covers (\$2.00 Each, 100 persons min.)

Options

Late Night Snack

- Pizza – 1.00 per person
- Hot Dogs – 1.00 per person
- Nacho Bar – 1.00 per person
- Nacho Grande Bar(with meat) - 2.00 per person

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Note: All pastas are meatless

- Rustic Macaroni & Cheese
- Gnocchi w/ Creamy Tomato Sauce
- Fettuccine Alfredo
- Fresh Vegetable Prima-Vera w/Linguini Alfredo
- Cheese Ravioli w/Red or White Sauce
- Three Cheese Lasagna
- Three Cheese Lasagna w/Fresh Spinach Vegetable
- Vegetable Three Cheese Lasagna
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- Linguini w/ Fresh Basil Pesto
- Stuffed Cheese Shells w/Red or White Sauce
- Wild Portabella Ravioli w/Creamy Tomato Sauce
- Seafood Linguini Alfredo (+.75 per person)
- Gluten Free Spaghetti w/ Sun dried Tomato And Basil Cream Sauce

Choice of 2 Vegetables

(Additional Vegetable \$.50 per person)

- Green Beans Almondine
- Green and Yellow Beans w/Carrots
- Green Beans w/Bacon & Roasted Garlic
- Key Largo Mix (Yellow and Orange Carrots, Red Peppers and Green Beans)
- Honey Glazed Carrots
- Buttered Corn
- Roasted Brussel Sprouts
- Peas & Sauteed Mushrooms
- Southern California Mix (Cauliflower, Broccoli & Carrots)
- Buttered Acorn Squash Puree
- Broccoli (Cheddar Sauce Served on Side)
- Asparagus w/Lemon Butter Sauce (+.25 per person)

Choice of 1 Potato

(Additional Potato \$.50 per person)

- Whipped Potatoes
- Buttered Redskins (Sour Cream on Side)
- Oven Roasted Rosemary Potatoes
- Parsley Seasoned Potatoes
- Cheesy Cheddar Potatoes
- Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
- Roasted Anna Potatoes
- Smashed Potatoes (Roasted Garlic Optional)
- Smashed Potatoes w/Horseradish & Butter

Prices

- Fri. \$35.95
- Sat. \$40.95
- Sun. \$33.95

Add 18% Service Charge & 6% Sales Tax
Departure Time - ½ hour after bar closes

1-2017

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Standard Open Bar Information

Open Bar Includes the Following:

Beer:

Miller
Miller Lite
(Non-Alcoholic)

Wine:

Chardonnay – White (Dry)	Cabernet Sauvignon – California Red (Dry)
Lambrusco – Red Italian (Semi-Sweet)	Merlot – California Red (Dry)
Liebfraumilch – White German (Semi-Sweet)	Winter White – White (Sweet Dessert)
Pinot Grigio – White (Semi-Sweet)	Moscato – White (Sweet Dessert)
White Zinfandel – California Blush (SemiSweet)	

Liquors:

Dry Vermouth (Martini)	Scotch
Sweet Vermouth (Manhattan)	Bourbon
Vodka	Rum
Gin	Peach Schnapps
Whiskey	

Open Bar Also Includes:

Pop Juice
Ice Fruit
Bartender
Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto, and Baileys
\$1.50 per person

Due to new strict liquor liability laws, we are unable to serve shots or beer by the pitcher

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Classic Dinner Buffet

Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

- Beef, Shrimp or Sesame Chicken Stir Fry
Tender Braised Beef
Flame Roasted Baron of Beef (\$40.00 Carving Fee)
Sliced Choice Top Round w/Gravy
Swedish Meatballs w/Egg Noodles (Beef or Turkey)
Chicken or Veal Parmesan
Fried Chicken
Chicken Piccata
Boneless Seasoned Baked Chicken Breast
Boneless Chicken Breast w/Lemon Cream Sauce
Chicken Supreme (Boneless Filet w/Parmesan Herbed Sauce & Sautéed Mushrooms)
Sweet Onion Encrusted Tilapia
Baked Tilapia w/ Garlic Dill Butter
Deep Fried Tilapia
Roasted Salmon w/Sundried Tomato Cream Topping (Market Price)
Stuffed Flounder w/Crab and Red Pepper Sauce
Baked Breaded Pork Chops
Roasted Pork Loin w/Pineapple Honey or Dijon Glaze or Gravy
Smoked Pork Loin w/Apple Bourbon Sauce
Smoked Baked Ham w/Pineapple Honey Topping
Italian Sausage w/Sautéed Peppers & Onions
Smoked Polish Kielbasa & Sauerkraut
Fried Shrimp (+\$1.00 per person)
Eggplant Parmesan

Parties Include

- 5 Hour Standard Bar
Tossed Salad w/Assorted Dressings
Caesar Salad (+.50 per person)
Vegetable Tray w/Dip
Fresh Fruit Tray
Assorted Relishes & Cold Salads
Fresh Baked Rolls & Butter
Coffee, Hot Tea, Milk
Wedding Cake Cutting (\$40.00)
Assorted Cheese & Cracker Tray-Serves 75p.(+\$75.00)
Add Chair Covers (\$2.00 Each / 100 chair min)

Options

Late Night Snack

- Pizza - 1.00 per person
Hot Dogs - 1.00 per person
Nacho Bar - 1.00 per person
Nacho Grande Bar(with meat) - 2.00 per person

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Note: All pastas are meatless

- Rustic Macaroni & Cheese
Gnocchi w/ Creamy Tomato Sauce
Fettuccine Alfredo
Linguini w/ Fresh Basil Pesto
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Three Cheese Lasagna w/Fresh Spinach Vegetable
Vegetable Three Cheese Lasagna
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Stuffed Cheese Shells w/ Red or White Sauce
Wild Portobello Ravioli w/Creamy Tomato Sauce
Seafood Linguini Alfredo (+.75 per person)
Gluten Free Spaghetti w/ Sun dried Tomato And Basil Cream Sauce

Choice of 2 Vegetables

(Additional Vegetable \$.50 per person)

- Green Beans Almondine
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Green Beans w/Bacon & Roasted Garlic
Key Largo Mix (Yellow and Orange Carrots, Red Peppers and Green Beans)
Honey Glazed Carrots
Buttered Corn
Roasted Brussel Sprouts
Peas & Sauteed Mushrooms
Southern California Mix (Cauliflower, Broccoli & Carrots)
Buttered Acorn Squash Puree
Broccoli (Cheddar Sauce Served on Side)
Asparagus w/Lemon Butter Sauce (+.25 per person)

Choice of 1 Potato

(Additional Potato \$.50 per person)

- Whipped Potatoes
Buttered Redskins (Sour Cream on Side)
Oven Roasted Rosemary Potatoes
Parsley Seasoned Potatoes
Cheesy Cheddar Potatoes
Roasted Anna Potatoes
Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
Smashed Potatoes (Roasted Garlic Optional)
Smashed Potatoes w/ Horseradish & Butter

Prices

- Fri. \$31.95
Sat. \$35.95
Sun. \$30.95

Add 18% Service Charge & 6% Sales Tax
Departure Time - 1/2 hour after bar closes

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