

2026 Monday - Friday Lunch Buffet

3 Hour Room Time. Event ending by 4pm.

Choice of 2 Entrees

(Additional Entree \$3.00 per person)

Tender Braised Beef
Beef Stroganoff w/Egg Noodles
Pepper Steak w/Wild Rice
Swedish Meatballs (Beef or Turkey) w/Egg Noodles
Ricotta Meatballs with Creamy Tomato Sauce
Chicken or Veal Parmesan
Chicken or Veal Scaloppini
Herb Baked Chicken
Boneless Seasoned Baked Chicken Breast
Chicken Ala King with Puff Pastry
Texas Style B.B.Q. Chicken
Coconut Crusted Chicken w/ Spicy Orange
Baked Tilapia w/ Garlic Dill Butter or Deep Fried Fish
Roasted Salmon w/Sundried Tomato Cream (+\$5 per person)
Roast Pork Loin w/Pineapple Honey, Dijon Glaze or Gravy
Smoked Ham w/Pineapple Honey Topping
Quiche -Choice of Cheese, Meat and Vegetable in Egg Souffle
Frittata -Choice of Cheese, Meat and Vegetable in Egg Souffle
Italian Sausage w/Sauteed Peppers & Onions
Smoked Polish Kielbasa & Sauerkraut
Ricotta Meatballs in Marinara Sauce
Stuffed Cabbage
Eggplant Parmesan
Fried Chicken (+.25 per person)
Chicken Piccata (+\$1.00 per person)
Chicken Supreme Boneless Filet w/Parmesan Herbed
Sauce & Sauteed Mushrooms (+\$.100 per person)

Choice of 1 Pasta

(Additional Pasta \$1.50 per person)

Note: All pastas are meatless

Rustic Macaroni & Cheese (Add BBQ Pulled Pork + .50 per person)
Gnocchi w/Creamy Tomato Sauce
Mostaccioli w/Fresh Basil Red Sauce (Add Meatballs +.50 per person)
Bow Tie Pasta w/ Fresh Basil Pesto
Three Cheese Lasagna
Three Cheese Lasagna w/Fresh Spinach
Vegetable Three Cheese Lasagna
Fettuccini Alfredo (Add .50 per person)
Gluten Free Penne Pasta w/ Fresh Basil Red Sauce

Parties Include

Tossed Salad w/Asst. Dressings
Caesar Salad (+.50 per person)
Fresh Fruit
Fresh Vegetables
Seasonal Cold Salads
Fresh Baked Rolls & Butter
Coffee, Hot Tea

Sweets & Treats

Chocolate Covered Strawberries \$15 per Dozen
Chocolate chip Cookies \$18 per Dozen
Cheese & Cracker Tray -(Serves up to 50 people) \$75.00

Choice of 1 Vegetable

(Additional Vegetable \$1 per person)

Green Beans Almondine
Green Beans w/ Bacon and Roasted Garlic
Honey Glazed Carrots
Buttered Corn Or Mexican Street Corn
Roasted Brussel Sprouts
Peas & Sauteed Mushrooms
Green and Yellow Beans with Carrots
Key Largo Mix (Carrots, Red Peppers and Green Beans)
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 \$1 per person)

Whipped Potatoes
Buttered Redskins (Sour Cream on Side)
Oven Roasted Rosemary Potatoes
Parsley Seasoned Potatoes
Cheesy Cheddar Potatoes
Smashed Potatoes (Roasted Garlic Optional)
Smashed Potatoes w/Horseradish & Butter
Roasted Anna Potatoes
Roasted Sweet Potatoes (Cinnamon Sugar Glaze Optional)
Southwestern Rice or Wild Rice
Homemade Potato Pancake w/ Sour Cream (+.25 per person)

Desserts

Chocolate Mousse (+\$2.50 per person)
Éclair (+\$3.00 per person)
Crème Brulee (+\$3.00 per person)
Cheesecake (+\$3.50 per person)

Punch/Bar Availability

(Approximately 40 servings per Punch Bowl)

Unspiked Punch	\$40.00
Spiked Punch	\$55.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$60.00
Mimosa (Champagne & Orange Juice)	\$60.00
Raspberry Champagne Punch	\$60.00
Pop (per pitcher)	\$ 5.00
Beer (per pitcher)	\$10.00
Wine (by carafe)	\$19.95

2026 Price

\$22.95 per person

3 Hour Soda Pop - \$1.00 Per Person

3 Hour Open Bar - \$7.00 Per Person

Includes Beer, Wine, and Mixed Drinks

Add 18% venue fee & 6% Sales Tax to total bill