

The following selections can be designed into a buffet or as a plated meal.  
 We offer plated meal options to parties of 20 or less and buffets to parties of 20 and more.  
 Price varies according to menu selections.

## Salads

Garden Salad  
 Caesar Salad

Above salads can be topped with:

Grilled Chicken      add. \$3.00  
 Steak Tips              add. \$4.00  
 Shrimp                    add. \$5.00

Antipasto                      add. \$4.00

Savory Spinach Salad  
 With bacon, mushroom, and egg

Sweet Spinach Salad  
 With mandarin orange slices, walnuts,  
 bermuda onion and chevre cheese

Pasta Salad  
 Wild Rice Salad              add. \$3.00

Coleslaw  
 Potato Salad  
 Cucumber Salad  
 Marinated with red onion, and fresh dill

Fresh Fruit Salad              add. \$4.00

Three Bean Salad              add. \$2.00

## Potato and Rice

Roast Potatoes  
 Garlic Mash Potatoes  
 Au gratin Potatoes  
 Breakfast Potatoes  
 Hash Brown Potatoes  
 Rice Pilaf  
 Wild Rice

## Vegetables

Asparagus (seasonal)  
 Italian Roasted Vegetables  
 Stuffed Tomatoes  
 Green Beans  
 Corn on the Cob (seasonal)  
 Winter Squash (seasonal)  
 Vegetable Medley

## Chicken Entrées

Chicken Piccata  
 Chicken Marsala  
 Chicken Parmesan  
 BBQ Chicken Breast  
 Marinated Grilled Chicken Breast  
 Cordon Bleu

## Beef Entrées

Sirloin Tips  
 Beef Stir Fry  
 Roast Sirloin

## Fish Entrées

Baked Scrod  
 Scrod Florentine  
 Baked Stuffed Shrimp  
 Salmon  
 Shrimp Scampi

## Pasta

Lasagna  
 Baked Ziti  
 Spaghetti and Meatballs  
 Chicken & Vegetable Pasta Primavera  
 Chicken, Broccoli and Ziti

## Carving Selections

Requires a carving chef at \$85.00 per function  
 Plus cost of item

Oven Roast Turkey  
 Prime Rib  
 Tenderloin of Beef  
 Roasted Sirloin  
 Ham  
 Leg of Lamb  
 Salmon (whole roasted)  
 Dried Fruit Stuffed Pork Loin

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The following buffets are just suggestions. We can work  
 with you to create a buffet that best suit your needs.

**\$18.99 per person**

Any Chicken Entree  
 Deli Platter -Selection of Assorted Breads  
 Salad  
 Vegetable  
 Rice or Potato  
 Rolls and butter  
 Coffee and Tea

**\$23.99 per person**

Any two entrees  
 Salad  
 Vegetable  
 Rice or Potato  
 Rolls and butter  
 Coffee and Tea

**\$15.99 per person**

Any Pasta Entrée  
 Italian Roasted Vegetables  
 Salad  
 Deli Platter-Selection of Assorted Breads  
 Coffee and Tea

\*Add soup to any buffet for \$1.00, Clam chowder \$2.50

## Breakfast Buffet \$13.99 per person

Breakfast Pastry and Bagels  
 Jams & Cream Cheese  
 Fresh Fruit Platter  
 Scrambled Eggs  
 Pancakes or French Toast  
 Butter & Maple Syrup  
 Sausage, Bacon or Ham  
 Home Fries  
 Coffee and Tea  
 Orange and Cranberry Juice

## Brunch \$20.99 per person

Breakfast Pastry & Bagels  
 Fresh Fruit Platter  
 Quiche or Scrambled Eggs  
 Pancakes or French Toast  
 Sausage, Bacon or Ham  
 Breakfast Potato  
 Salad  
 Vegetable, Rice, or Potato  
 Choice of one specially marked  
 chicken fish or beef or pasta entree  
 Rolls and Butter  
 Coffee and Tea  
 Orange, and Cranberry Juice

## Available at additional cost

Omelet Station	add. \$3.00
Quiche	add. \$2.00
Sausage and Bacon	add. \$1.00
Pancakes and French Toast	add. \$1.00
Eggs Benedict	add. \$2.00

## Appetizer Selections

Selections below are priced per 50 pieces

Scallops wrapped in Bacon	\$80.00
Shrimp Cocktail	\$85.00
Mini Quiche	\$40.00
Buffalo Chicken Wings	\$35.00
Swedish Meatballs	\$30.00
Italian Meatballs	\$30.00
Pot Stickers	\$45.00
Bite Size Pizzas	\$50.00
Spanikopita	\$45.00
Stuffed Mushrooms	\$35.00
Boneless Buffalo Chicken Wings	\$45.00
Teriyaki Chicken Skewers	\$45.00
Chicken Sate	\$45.00
Spring Rolls	\$50.00
Potato Skins	\$35.00
Seafood Stuffed Potato Skins	\$50.00

Selections below are priced per 25 people

Vegetable Crudités	\$50.00
Fruit Tray	\$55.00
Italian Antipasto	\$80.00
Assorted Hard and Soft Cheese	
Display with assorted Crackers	\$55.00
Platter of Fire Roasted Fresh Vegetable's	\$45.00
Assorted Finger Sandwiches	\$50.00
Pasta Salad	\$35.00
Potato Salad	\$35.00
Assorted Cookies and Brownies	\$35.00
Assorted Cakes and Pies	\$55.00

We suggest 7-10 hors d'oeuvres per person for a cocktail style function and 4-7 pieces per person for a dinner party.

## Room Fee

Front Room 30-65ppl \$125.00  
 Red Room 10-25ppl \$75.00  
 Tea Room 5-20ppl \$50.00



## Function Menu

Michael O'Regan  
 Function Manager

Shawn O'Regan  
 Executive Chef

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