

The following selections can be designed into a buffet or as a plated meal.
We offer plated meal options to parties of 50 or less. Price varies according to menu selections.

Salads

Garden Salad	
Caesar Salad	
Above salads can be topped with:	
Grilled Chicken	add. \$2.00
Steak Tips	add. \$3.00
Shrimp	add. \$4.00
Antipasto	add. \$3.00
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. \$2.00
Coleslaw	
Potato Salad	
Cucumber Salad	
Marinated with red onion, and fresh dill	
Fresh Fruit Salad	add. \$3.00
Three Bean Salad	add. \$1.00

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

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

Beef Entrées

s Sirloin Tips
s Beef Stir Fry
s Roast Sirloin
12 oz Grilled Sirloin
Filet Mignon
Prime Rib

Fish Entrées

s Baked Scrod
s Scrod Florentine
s Baked Stuffed Shrimp
s Salmon
s Shrimp Scampi
Seafood Pie
Seafood Newburg
Boiled Lobster / Market price
Baked Stuffed Lobster / Market price

Pasta

Lasagna
Baked Ziti
Spaghetti and Meatballs
Chicken & Vegetable Pasta Primavera
Chicken, Broccoli and Ziti
Linguini con Vongole-Red/White

Carving Selections

Requires a carving chef at \$75.00 per function

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

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

\$14.99 per person

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

\$18.99 per person

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

\$13.99 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 \$11.99 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 \$15.99 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	\$70.00
Shrimp Cocktail	\$75.00
Mini Quiche	\$35.00
Buffalo Chicken Wings	\$30.00
Swedish Meatballs	\$25.00
Italian Meatballs	\$25.00
Pot Stickers	\$40.00
Bite Size Pizzas	\$45.00
Spanikopita	\$40.00
Stuffed Mushrooms	\$30.00
Boneless Buffalo Chicken Wings	\$40.00
Teriyaki Chicken Skewers	\$40.00
Chicken Sate	\$40.00
Spring Rolls	\$45.00
Potato Skins	\$30.00
Seafood Stuffed Potato Skins	\$45.00

Selections below are priced per 25 people

Vegetable Crudités	\$45.00
Fruit Tray	\$50.00
Italian Antipasto	\$75.00
Assorted Hard and Soft Cheese	
Display with assorted Crackers	\$50.00
Platter of Fire Roasted Fresh Vegetable's	\$40.00
Fondue with appropriate accompaniments	\$30.00
Assorted Finger Sandwiches	\$40.00

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

Katie O'Regan
 Function Manager

Todd May
 Executive Chef

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