

MENU

SALAD (Select One)

MIXED GREEN (TWO DRESSINGS) OR CAESAR OR SPRING MIX WITH FRESH SEASONAL FRUIT AND RASPBERRY VINAIGRETTE

ENTRÉES (Select Two)

BEEF

Tender Roast Beef, Marinated Flank Steak with Béarnaise Sauce, Three Pepper Beef, Beef Stroganoff

SEAFOOD

Baked Salmon, Baked Halibut, Fried Cod, Pecan Encrusted Tilapia, Lemon Chardonnay Tilapia, Breaded White Fish

PORK

Sliced Roasted Pork Loin, Sausage and Peppers with onions, Pork and Cinnamon Apples, Pulled Pork with or without Barbeque Sauce, Sliced Virginia Baked Ham

CHICKEN

Grilled Chicken with Sweeten Julienne Peppers, Chicken Parmigiana, Lemon Pepper Chicken, Honey Dipped Battered Chicken, Rosemary and Thyme Chicken, Chicken Marsala, Chicken Francaise, Chicken Florentine, Chicken Cordon Bleu

SPECIALTIES

Eggplant Rolatini, Stuffed Shells, Broccoli Rabe & Sausage Penne, Baked Lasagna with Meat or Vegetables, Chicken Enchiladas, Cheese Enchiladas, Tacos or Quesadillas (Fish, Chicken, or Beef)

PASTA ENTRÉE (Select One)

VODKA PASTA, PASTA PRIMAVERA, PASTA POMODORI, PENNE PASTA WITH SUNDRIED TOMATO BASIL SAUCE, FETTUCINI ALFREDO

VEGETABLE (Select One)

GREEN BEANS (ALMONDINE OPTION), PEAS & ONIONS, SQUASH MEDLEY, ROASTED SEASONAL VEGETABLE MEDLEY, SAUTÉED BROCCOLI WITH BUTTER

POTATO or RICE (Select One)

ROASTED RED BLISS POTATOES, GARLIC MASHED POTATOES, SWEET POTATO FRIES, RISOTTO, RICE PILAF, SPANISH RICE

ALL ROLLS, RELISHES, AND CONDIMENTS

DESSERT (Select One)

ICE CREAM PARFAITS, APPLE PIE A LA MODE, CELEBRATION CAKE, FRESH FRUIT PIES OR COBBLERS, ASSORTED FLAVORED MOUSSE, COOKIES & BROWNIES

COFFEE, TEA, & SODAS *ON PREMISE ONLY*

INCLUDES: RENTAL OF THE ROOM FOR THREE HOURS (TABLES, CHAIRS, CHINA, & LINEN), COLOR COORDINATED TABLE CLOTHS AND LINEN, STAFF (1 FOR EVERY 20 GUESTS), AND EVENT COORDINATOR

\$25.00 per person, Subject to a 7% Sales Tax and 20% Gratuity (40 People Minimum)

*ALL DISPOSABLES INCLUDED IN PRICE PER PERSON FOR OFF-PREMISE EVENTS

*PLEASE INQUIRE ABOUT OTHER MENU OPTIONS AND FEATURES