



## ***Dinner Buffet***

### ***Hors d'oeuvres Selections***

***Cold Hors d'oeuvre Display \$7.50 per person.***

***Unlimited for one hour during the cocktail hour.***

Assorted bistro meats with a selection of fine cheeses, fresh made bruschetta. Assorted crackers and breads. Grilled vegetable display with balsamic drizzle. Seasonal sliced fresh fruit with hand whipped cream, yogurt dip.

***White Glove Passed Service - \$159.00 per 100 item ordered***

Quiche, Italian stromboli, franks in pastry, chicken satay, sirloin beef satay, cheese quesadilla.

***White Glove Deluxe Passed Service - \$205.00 per 100 items***

Beef Wellington, scallops in bacon, shrimp wrapped in bacon, mini crab cake, fresh chilled shrimp on ice, crab Rangoon.

***Hot Chafing Selections.***

***Any 3 items for \$6.75 per person or entire list for \$12.95 per person***

***Unlimited for one hour during cocktail hour.***

Battered shrimp with zesty cocktail sauce, Italian style meatballs, toasted ravioli, fried mozzarella, Buffalo wings, tri color tortellini with creamy pesto sauce, mini chicken cordon bleu, pulled pork sliders.

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.



## ***Dinner Buffet***

### ***Beverage Options***

***Complete Open Bar by the hour*** - Featuring top shelf liquor, bottled beer, a selection of fine wines, cordials. \$13.50 per person the first hour, \$7.50 per person per hour after the first hour.

***Or buy three hours for \$22.50 per person.***

***Beer and Wine by the hour*** - Featuring bottled beer, a fine selection of wine by the glass. \$9.50 per person the first hour, \$5.50 per person per hour after the first hour.

***Or buy three hours for \$16.50 per person.***

***House Wine*** \$19.00 per 750ml bottle or \$35.00 1.50 lt

***Keg Beer*** – Domestic \$350.00. Imported - \$425.00. Price is per 1/2 keg.

***Punch*** - \$195.00 per gallon with alcohol. \$95.00 per gallon for non-alcoholic punch.

***Cash Bar Service*** – Guests pay for beverages as they are ordered at the bar. Bartender fee is \$125.00 per bartender. Bartender fee is waived if purchasing complete open bar by the hour or beer and wine by the hour.

***Pre Paid Hosted Bar*** – Bar tab is pre paid with any dollar amount over \$500.00. Prepaid bar tab will be monitored by management. Bartender fee is \$125.00 per bartender. Bartender fee is waived if purchasing complete open bar by the hour or beer and wine by the hour.

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.



## *Dinner Buffet*

*Dinner Buffet \$26.50 per person*

*Please select and circle two of the following:*

- Fresh garden tossed salad
- Pasta salad
- Fresh fruit salad
- Roasted potato salad

*Please select and circle three of the following:*

- Eggplant Parmigiana
- Italian style meatballs
- Sausage and peppers
- Pulled pork
- Fillet of salmon Florentine
- Chicken parmesan
- Chicken marsala
- Steak au Poivre

*Please select and circle three of the following:*

- Whole buttered green beans with toasted almonds
- Baby carrots with grand mariner sauce
- Rice pilaf
- Herb roasted red potatoes
- Tortellini Alfredo
- Penne Pasta Marinara
- Garlic smashed potatoes

*Dessert Display:*

- Assorted home baked cookies, brownies, hand stuffed canoli, and parfaits.

*Coffee Display:*

- Coffee, tea, iced water, soda.

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