



Traditional Style Reception

Buffet Dinner Service - \$28 per guest (Saturday); \$25.50 (Sunday-Friday)
Family Style Dinner Service - \$32 per guest (Saturday); \$29.50 (Sunday-Friday)
Served Dinner Service - \$35 per guest (Saturday); \$32.50 (Sunday-Friday)
 Prices are based on 75 guests or more, add \$4.50 per person for 35-74 guests or \$9.50 per person for 20-34 guests.

Hors D'oeuvres Hour:

Cheese & Vegetable Display with Dips

Salad - Select 1:

- House Salad: tomatoes, cucumbers, onions, cheddar cheese, croutons, Ranch & Italian dressing
- Caesar Salad: parmesan cheese, croutons, Caesar dressing

Entrees - Select 2:

- Grilled Salmon with Lemon Cream Sauce (add 1.50 per person)
- New York Strip Loin (add 3.00 per person)
- Char-Grilled London-Broil Au Jus
- Chicken Rossini (Prosciutto Ham & Provolone)
- Herb Grilled Chicken Breast in Garlic Wine Sauce
- Chicken Cordon Bleu (Ham and Cheese)
- Chicken Florentine (Spinach and Cream)
- Chicken Kiev (Buttery Garlic and Chive)
- Stuffed Chicken Breast (Bread Stuffing)*
- Tender Roast Turkey with Bread Stuffing*
- Beef Filet Medallions w/Mushroom Wine Sauce (add 4.00 per person)
- Sirloin Steak Tips w/Mushroom Wine Sauce
- Roast Pork with Roasted Green Apples
- Roast Pork with Apricots, Currents, Almonds
- Shrimp Scampi with Penne Pasta Alfredo* (add 1.50 per person)
- Vegetable Lasagna (Complete Protein)
- Vegetable Napoleon (Complete Protein)

Sides - Select 3:

(*or 2 if entrée includes pasta or stuffing)

- Risotto Rice Cakes w/Balsamic Glaze
- Scalloped Potatoes
- Roasted Red Potatoes
- Homemade Mashed Potatoes
- Egg Noodles
- Wild Rice Pilaf
- Green Beans with Bacon
- Steamed Broccoli w/Lemon Zest
- Peas with Pearl Onions
- Medley of Fresh Vegetables
- Char-Grilled Vegetables
- Buttered Corn
- Corn Pudding



Not included:

- Service charge
 - Room rental
 - 6% Sales tax
- Revised 1-3-2019

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.