



HOT BUFFET



Includes:
 Garden Greens with condiments and three dressings
 Cole Slaw
 Potato Salad
 Pickled Eggs
 Fresh Rolls and Butter
 Coffee - Regular or Decaf
 Hot Tea or Iced Tea
 Soda
 Extra Charge: Appetizers and Desserts

CHOICE OF MEATS

Baked Virginia Ham w/ Pineapple Cherry Sauce
 Chicken Parmesan
 Seafood Newburg
 Chicken Breast Stuffed w/ Broccoli & Cheese
 Barbecue Ribs
 Beef Stroganoff w/ Noodles

Carved Top Sirloin of Beef – Au Jus
 Italian Meatballs
 Chicken Breast filled w/ Stuffing & Served w/
 Gravy
 Fresh Salmon w/ Citrus Glaze
 Roasted Chicken w/ Stuffing and Gravy
 North Atlantic Whitefish Florentine

CHOICE OF STARCH AND VEGETABLE

Green Beans
 Sweet Corn
 Sweet Peas
 Medley of Fresh Garden Vegetables*
 Medley of Fresh Green Beans*
 Medley Broccoli or Cauliflower *

Red Skin Smashed Potatoes
 Baked Potato*
 Garlic and Herb Linguini
 New Red Potatoes
 Twice Baked Potatoes*
 Baby Lima Beans

*Available at an Extra Charge

Buffet Quantities	Food	Tax	Tip	Total
Choice of Two Meats and Two Sides	19.95	1.20	3.99	25.14
Choice of Three Meats and Three Sides	20.95	1.26	4.19	26.40
Choice of Four Meats and Three Sides	21.95	1.32	4.40	27.67

Above buffet requires a minimum of 50 people.
 All prices subject to 6% sales tax and 20% gratuity.



DINNERS

ENTREES

Limit of two Entrée Choices per Function.

All Entrees Include Salad, Two Sides, and Coffee, Tea, or Soda.

All Entrees Subject to 6% Sales Tax and 20% Gratuity

Chicken Cordon Bleu Boneless Breast of Chicken filled with Cooked Ham, Swiss, and American Cheese	18.99	Fresh Haddock Florentine Topped with rich Spinach and Mushroom Cream Sauce	19.99
Tender Prime Rib Served w/ Au Jus - 10 oz. Cut	M.P.	Chefs Seafood Sampler A fresh assortment of Haddock, Salmon, Shrimp, and Crab Cakes	31.99
Baked Virginia Ham Topped w/ Pineapple Cherry Sauce	15.99	Baked Stuffed Pork Chop Topped w/ Brown Gravy	17.99
Roast Top Sirloin of Beef Served w/ Stuffing and Gravy	15.99	Roast Chicken Served w/ stuffing and Gravy	15.99
Filet Mignon Certified Angus Beef - 8 oz.	M.P.	Crab Cakes Broiled or Fried. House Specialty	24.95
Baked Stuffed Chicken Breast Full of Flavor and Savory Stuffing	16.99	Southwest Style Cod Basted w/ a blend of Southwest Chili pepper, ginger, onion, garlic, and chopped cilantro	16.99
Broccoli and Cheese Stuffed Chicken Boneless Breast w/ Broccoli Florets and a mixture of Swiss and American Cheese	17.99	Citrus Peppercorn Tilapia Basted w/ fresh Lemon, Peppercorn, and Roasted Garlic	16.99
Fresh Salmon w/ Citrus Glaze Fresh Atlantic Salmon Steak brushed w/ our Chefs Caribbean Style Glaze Grilled to Perfection	21.95	Shrimp Scampi Sautéed w/ Garlic, White Wine, Lemon, and Herbs	20.99

Vegetarian

Includes Salad Only

Fettuccini w/ Mushroom Sauce	15.99	Southwestern Ravioli Whole Black Beans, Hominy, Corn, Jalapeno, and Cilantro. Topped w/ Roasted Red Pepper Sauce	21.99
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Starch Choices:

- Redskin Mashed Potatoes
- Mashed Sweet Potatoes
- Whole New Red Potatoes
- Garlic & Herb Linguini
- Sweet Corn
- Baked Potatoes*
- Twice Baked Potatoes*

Vegetable Choices:

- Green Beans
- Baby Lima Beans
- Fresh Green Beans*
- Fresh Garden Medley*
- Fresh Medley of Broccoli or Cauliflower*

*Available at an Extra Charge



BEVERAGES

PACKAGE BAR

Per Person, Per Hour, Plus 20% Gratuity
Premium Brand Liquors Only
First Hour 15.00
Each Additional Hour 12.00

CASH BAR

Each Person Pays for Their Drinks
50.00 Bartender Fee

HOSTED BAR

Host Pays for Amount Guests Consume, Plus 20% Gratuity
Includes Mixer and Setup
65.00 for Premium Brand Liquors

Beer Drought

1/4 KEG

Domestic 120.00
Micro Brew 1/6 M.P.
1/4 Keg= 70 16oz. glasses

1/2 KEG

Domestic 200.00
Micro Brew M.P.
1/2 Keg= 145 16oz. glasses

CHAMPAIGN & WINES

(Champaign For Toasts only)
Each bottle serves 12 people

Andre Pink or White 25.00
Ballatore Spumante 25.00
Martini and Rossi Asti 30.00
Frexienet Cordon Negro 30.00
Sparkling Apple Cider 15.00

Chardonnay 30.00
Cabernet 30.00
Sauvignon Blanc 30.00
White Zinfandel 30.00
Merlot 30.00

Pre-Mixed Beverages

Whiskey Sour 60.00
Strawberry Daiquiri 60.00
Fuzzy Navel 60.00
Sea Breeze 60.00
Screwdrivers 60.00

Non-Alcoholic Drinks and Alcoholic Drinks

Champaign Punch 60.00
Caribbean Rum Punch 60.00
Double Berry Coco Punch 60.00
Pina Colada Punch 60.00
Blushed Berry Fruit Punch N/A 60.00

*One Gallon Serves Approximately 25 Cups
3.00 Per Person Unlimited Soda, Coffee, and Tea



HORS D' OEUVRES



*We recommend you order 8-10 pieces per person

*stationed or passed by staff during cocktail hour

Hot Tray (50 Pieces)

Crab Meat Stuffed Mushrooms	\$90.00	Chicken Cordon Bleu Bites	\$70.00
Buffalo Wings – Barbecue or Hot	\$100.00	Coconut Shrimp “Fried”	\$60.00
Cocktail Spring Rolls	\$60.00	Mini Style Chicago Pizza	\$120.00
Fried Mozzarella Cheese Sticks	\$60.00	Mini Franks in a Blanket	\$75.00
Breaded Chicken Strips	\$60.00	Italian Meat Balls	\$65.00
Scallops Wrapped in Bacon	\$125.00	Cheddar, Swiss, & Pepper Jack Cheese	\$65.00

Cold Tray

Oysters ½ Shell (50 pieces)	125.00
Chilled Jumbo Shrimp (50 Pieces)	100.00
Large Vegetable Tray (350 pieces)	125.00
Small Vegetable Tray (150 pieces)	75.00
Large Fresh Fruit Tray (350 pieces)	125.00
Small Fresh Fruit Tray (150 pieces)	75.00
Chips or Pretzels in a large bowl	15.00
Roasted Peanuts in a bowl	20.00

Desserts

Choose of One Dessert Per Function

Ask Banquet Coordinator for Current Prices

Other Desserts Available Upon Request

Cheesecake with Strawberries	Ice Cream
Crème de Menthe Parfait	Rice Pudding
Coconut Cream Pie	Lemon Meringue Pie
Hot Fudge Ice Cream Cake	Fresh Baked Apple Pie

CHILDREN'S MENU

10 and Under

Available for a sit down or buffet

One choice per function

Served with fries, applesauce, and soda

Chicken Fingers	8.95
Deep Fried Shrimp	8.95
Cheese Pizza - A La Carte	8.95



Lunch Banquets

(11:00-3:00)

Deli Deluxe Buffet

\$14.99 Per Person

Includes:

Tureen of Soup Du Jour, Garden Salad & Toppings, Potato Salad, Coleslaw, Sliced Tomatoes, Lettuce, Sliced Turkey, Ham, & Roast Beef; Tuna Salad, Sliced Cheeses, Assorted Breads, Pickled Eggs, and Pickles. Coffee, Tea, & Soda included during meal.



Hot Buffet

\$18.99 Per Person

Includes:

Garden Salad & Toppings, Rolls, Choice of One Meat, One Potato, & One Vegetable. Coffee, Tea, And Soda

Meats:

Roasted Chicken with Stuffing
Baked Ham with Pineapple Cherry Sauce
Roast Beef with Stuffing
North Atlantic Whitefish Scampi

Potatoes:

Redskin Mashed
Mashed Sweet Potatoes
Whole New Red Potatoes
Garlic & Herb Linguini

Vegetables:

Green Beans
Sweet Corn
Baby Lima Beans
Sweet Peas

Breakfast Buffet

(7:00 AM-10 AM)

Scrambled Eggs, Sausage, Bacon, Hash Brown, Creamed Chipped Beef & Biscuits, Wheat & White Toast, Assorted Fresh Fruit & Pastries, Assorted Cereals, Assorted Juices, Coffee, and Hot Tea. \$13.99

Continental Breakfast

Coffee, Hot Tea, assorted Juices, Assorted Pastries, Assorted Fresh Fruit. \$9.95

ALL PRICES SUBJECT TO 6% SALES TAX AND 20% GRATUITY