



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 w/ Mushrooms
- 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	16.95	1.02	3.05	21.02
Choice of Three Meats and Three Sides	17.95	1.08	3.23	22.26
Choice of Four Meats and Three Sides	18.95	1.14	3.41	23.50

Above buffet requires a minimum of 50 people.
All prices subject to 6% sales tax and 18% 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 18% Gratuity

Chicken Cordon Bleu Boneless Breast of Chicken filled with Cooked Ham, Swiss, and American Cheese	14.99	Fresh Haddock Florentine Topped with rich Spinach and Mushroom Cream Sauce	17.99
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	29.99
Baked Virginia Ham Topped w/ Pineapple Cherry Sauce	12.99	Baked Stuffed Pork Chop Topped w/ Brown Gravy	15.99
Roast Top Sirloin of Beef Served w/ Stuffing and Gravy	12.99	Roast Chicken Served w/ stuffing and Gravy	12.99
Filet Mignon Certified Angus Beef - 8 oz.	M.P.	Crab Cakes Broiled or Fried. House Specialty	22.95
Baked Stuffed Chicken Breast Full of Flavor and Savory Stuffing	14.99	Southwest Style Cod Basted w/ a blend of Southwest Chili pepper, ginger, onion, garlic, and chopped cilantro	14.50
Broccoli and Cheese Stuffed Chicken Boneless Breast w/ Broccoli Florets and a mixture of Swiss and American Cheese	14.99	Citrus Peppercorn Tilapia Basted w/ fresh Lemon, Peppercorn, and Roasted Garlic	14.50
Fresh Salmon w/ Citrus Glaze Fresh Atlantic Salmon Steak brushed w/ our Chefs Caribbean Style Glaze Grilled to Perfection	17.95	Shrimp Scampi Sautéed w/ Garlic, White Wine, Lemon, and Herbs	18.99

Vegetarian

Includes Salad Only

Fettuccini w/ Mushroom Sauce	12.99	Southwestern Ravioli Whole Black Beans, Hominy, Corn, Jalapeno, and Cilantro. Topped w/ Roasted Red Pepper Sauce	18.95
-------------------------------------	-------	--	-------

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
 Sweet Peas with Mushrooms
 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 18% 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 18% Gratuity
Includes Mixer and Setup
65.00 for Premium Brand Liquors

Beer Drought

1/4 KEG

Domestic 100.00
Micro Brew 1/6 M.P.
1/4 Keg= 70 16oz. glasses

1/2 KEG

Domestic 180.00
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 25.00
Frexienet Cordon Negro 25.00
Sparkling Apple Cider 15.00

Chardonnay 30.00
Cabernet 30.00
Sauvignon 30.00
White Zinfandel 30.00
Merlot 30.00

Pre-Mixed Beverages

Whiskey Sour 50.00
Strawberry Daiquiri 50.00
Fuzzy Navel 50.00
Sea Breeze 50.00
Screwdrivers 50.00

Non-Alcoholic Drinks and Alcoholic Drinks

Champaign Punch 60.00
Caribbean Rum Punch 50.00
Double Berry Coco Punch 50.00
Pina Colada Punch 50.00
Blushed Berry Fruit Punch N/A 40.00

*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)

Clams Casino	\$60.00	Chicken Cordon Bleu Bites	\$45.00
Crabmeat Stuffed Mushrooms	\$70.00	Coconut Shrimp "Fried"	\$45.00
Buffalo Wings - Barbecue or Hot	\$50.00	Lobster Newburg Puffs	\$75.00
Cocktail Spring Rolls	\$45.00	Mini Franks in a Blanket	\$45.00
Fried Mozzarella Cheese Sticks	\$45.00	Italian Meat Balls	\$45.00
Breaded Chicken Strips	\$45.00	Spinach, Peppercorn, & Asiago Cheese	\$65.00
Shrimp & Black Bean Quesadilla	\$65.00	Hot Antipasto Tart	\$65.00
Scallops Wrapped in Bacon	\$70.00	Salmon and Spinach Puffs	\$60.00
Mini Style Chicago Pizza	\$70.00	Assorted Petite Quiches	\$70.00

Cold Tray

Oysters ½ Shell (50 pieces)	70.00
Clams ½ Shell (50 pieces)	50.00
Chilled Jumbo Shrimp (50 Pieces)	65.00
Large Vegetable Tray (350 pieces)	100.00
Small Vegetable Tray (150 pieces)	50.00
Large Fresh Fruit Tray (350 pieces)	100.00
Small Fresh Fruit Tray (150 pieces)	50.00
Chips or Pretzels in a large bowl	5.00
Roasted Peanuts in a bowl	8.00

Desserts

Choose of One Dessert Per Function

Ask Banquet Coordinator for Current Prices

Other Desserts Available Upon Request

Cheesecake with Strawberries
Crème de Menthe Parfait
Coconut Cream Pie
Hot Fudge Ice Cream Cake

Ice Cream
Rice Pudding
Lemon Meringue Pie
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	6.95
Deep Fried Shrimp	6.95
Cheese Pizza - A La Carte	6.95



Lunch Banquets

(11:00-4:00)

Deli Deluxe Buffet

\$11.99 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

\$15.99 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 With
Mushrooms

Breakfast Buffet

Scrambled Eggs, Sausage, Bacon, Hash Brown, Creamed Chipped Beef & Biscuits, Wheat & White Toast, Assorted Fresh Fruit & Pastries, Assorted Cereals, Assorted Juices, Coffee, an Hot Tea. \$10.99

Continental Breakfast

Coffee, Hot Tea, assorted Juices, Assorted Pastries, Assorted Fresh Fruit. \$6.95

ALL PRICES SUBJECT TO 6% SALES TAX AND 18% GRATUITY