



Hors d'oeuvres Menu

Cold Displays

<i>International Cheese Display</i>	<i>\$95.00 (serves 75)</i>
<i>(Gouda, Cheddar & Baked Brie Topped with Cranberries and Walnuts)</i>	
<i>Vegetable Crudités with Herb Dip</i>	<i>\$75.00 (serves 75)</i>
<i>Fresh Fruit Tray</i>	<i>\$75.00 (serves 75)</i>
<i>Assorted Canapés</i>	<i>\$95.00 (per 75 pcs)</i>

Hot Displays

<i>Swedish Meatballs</i>	<i>\$75.00 (serves 75)</i>
<i>Italian Sausage Stuffed Mushroom</i>	<i>\$95.00 (serves 75)</i>
<i>Clams Casino</i>	<i>\$100.00 (per 50 pcs)</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$100.00 (per 50 pcs)</i>
<i>Spring Rolls with Dipping Sauce</i>	<i>\$75.00 (serves 75)</i>
<i>Chicken or Beef Satay (on a stick)</i>	<i>\$85.00 (serves 75)</i>
<i>Chicken Wings</i>	<i>\$70.00 (per 50 pcs)</i>



Deluxe Lunch Buffet

*\$15.95 per person
(Minimum 40 guests)*

Entrees: Choose 3 of the following

Roast Top Sirloin with Mushroom Wine Demi

Vegetarian Lasagna

Chicken Capri

(Sautéed with Artichokes, Cherry Tomatoes & Spinach in Garlic Basil in White Wine Veloute)

Grilled Chicken with Tomato Vodka Sauce

Sliced Sirloin with Portabella Mushroom Sauce

Roast Pork with Cabernet Demi

Filet of Sole with Lemon Dill Sauce

Sides: Choose 2 of the following

Garden Salad

Italian Pasta Salad

Tortellini Salad

Baked Ziti

Pasta Caprese

Rice Pilaf

Caesar Salad

Macaroni Salad

Redskin Potato Salad

Pasta Primavera

Roasted Potatoes

Dessert

\$2.95 per person: Choose 2 of the following

Apple Pie

Cheese Cake

Double Chocolate Cake

Carrot Cake

Assorted Cookies & Brownies

Assorted Individual Pastries

7.5% sales tax and 15% service charge will be applied to all event functions



New York Deli Buffet

*\$13.95 per person
(Minimum 30 guests)*

*Selection of Roast Beef, Turkey & Ham
Sliced Deli Cheeses - American, Swiss & Provolone
Sliced Lettuce, Tomato & Onion
Assorted Fresh Breads & Rolls
Dill Pickles & Condiments*

Sides: Choose 3 of the following

<i>Garden Salad</i>	<i>Caesar Salad</i>
<i>Italian Pasta Salad</i>	<i>Macaroni Salad</i>
<i>Tortellini Salad</i>	<i>Redskin Potato Salad</i>
<i>Baked Ziti</i>	<i>Pasta Primavera</i>
<i>Pasta Caprese</i>	<i>Roasted Potatoes</i>
<i>Rice Pilaf</i>	

Dessert

\$2.95 per person: Choose 2 of the following

<i>Apple Pie</i>	<i>Carrot Cake</i>
<i>Cheese Cake</i>	<i>Assorted Cookies & Brownies</i>
<i>Double Chocolate Cake</i>	<i>Assorted Individual Pastries</i>



Dinner Buffet

*\$18.95 per person
(Minimum 40 guests)*

Entrees: Choose 2 of the following

Vegetarian Lasagna

Roast Top Sirloin with Mushroom Wine Demi

Roasted Pork Loin

(Sliced Herb Rubbed Pork with Sautéed Mushrooms) with choice of three sauces: Port Wine Demi Glaze, Dijon Mustard, or Au Poivre Sauce)

Chicken Capri

(Sautéed with Artichokes, Cherry Tomatoes & Spinach in Garlic Basil in White Wine Chicken Veloute)

Chicken Saltimbocca

(Pan Seared Chicken Breast, Prociutto, Sage in a Marsala Wine Sauce)

Filet of Sole in Lemon Dill Sauce

Grilled Salmon in a Hollandaise Sauce

Sides: Choose 4 of the following

Garden Salad

Italian Pasta Salad

Tortellini Salad

Baked Ziti

Pasta Caprese

Rice Pilaf

Caesar Salad

Macaroni Salad

Redskin Potato Salad

Pasta Primavera

Roasted Potatoes

Dessert

\$2.95 per person: Choose 2 of the following

Apple Pie

Cheese Cake

Double Chocolate Cake

Carrot Cake

Assorted Cookies & Brownies

Assorted Individual Pastries

7.5% sales tax and 15% service charge will be applied to all event functions



Deluxe Dinner Buffet

\$20.95 per person
(Minimum 40 guests)

Entrees: Choose 3 of the following

Roast Top Sirloin with Mushroom Wine Demi

Roasted Pork Loin

(Sliced Herb Rubbed Pork with Sautéed Mushrooms) with choice of three sauces: Port Wine Demi Glaze, Dijon Mustard, or Au Poivre Sauce)

Chicken Capri

(Sautéed with Artichokes, Cherry Tomatoes & Spinach in Garlic Basil in White Wine Chicken Veloute)

Chicken Saltimbocca

(Pan Seared Chicken Breast, Prociutto, Sage in a Marsala Wine Sauce)

Filet of Sole in Lemon Dill Sauce

Grilled Salmon in a Hollandaise Sauce

Sides: Choose 4 of the following

Garden Salad

Italian Pasta Salad

Tortellini Salad

Baked Ziti

Pasta Caprese

Rice Pilaf

Caesar Salad

Macaroni Salad

Redskin Potato Salad

Pasta Primavera

Roasted Potatoes

Dessert

\$2.95 per person: Choose 2 of the following

Apple Pie

Cheese Cake

Double Chocolate Cake

Carrot Cake

Assorted Cookies & Brownies

Assorted Individual Pastries

7.5% sales tax and 15% service charge will be applied to all event functions



Additional Carving Stations

Slow Roasted Prime Rib

\$9.95 per person

(Served with Au jus and Creamy Horseradish Sauce)

Roasted Turkey Breast

\$7.95 per person

(Roasted with Sage & Herb Rub)

Baked Virginia Ham

\$7.95 per person

(Baked with Honey Mustard Glaze)



Barbeque Buffet

*\$22.95 per person
(Minimum 50 guests)*

Slow Cooked Barbequed Beef Brisket

Roasted Barbequed Chicken

Hickory Smoked Pork Ribs

Salt Potatoes

BBQ Baked Beans

Garden Salad

Caesar Salad

Creole Macaroni Salad

Cole Slaw

Watermelon

Corn Bread

Dessert

\$2.95 per person: Choose 2 of the following

Apple Pie

Cheese Cake

Double Chocolate Cake

Carrot Cake

Assorted Cookies & Brownies

Assorted Individual Pastries



Sweets Display - \$7.95 pp

Apple Pie
N Y Cheesecake w/Berry Topping
Carrot Cake
Double Chocolate Cake
Assorted Cookies
Fudge Brownies
Assorted Mini Cream Puffs & Éclairs
Assorted Dessert Bars
Assorted Mini Muffins

Coffee Station - \$2.75 pp

*Freshly Brewed Regular
and Decaffeinated Coffee*
Assorted Hot Teas

Cold Beverages - \$2.75 pp

Assorted Fountain Drinks
Bottled Water & Iced Tea

Assorted Juices - \$3.00 pp

Apple, Cranberry, Tomato & Orange

Sweets Display - \$6.95 pp

Assorted Freshly Baked Cookies & Brownies
Freshly Brewed Regular & Decaffeinated Coffee
Bottles Water, Assorted Sodas
Assortment of Hot Teas

Afternoon Break - \$6.95 pp

Assorted Chips, Pretzels & Dips
Assorted Candy Bars
Freshly Brewed Regular & Decaffeinated Coffee
Bottles Water, Assorted Sodas
Assortment of Hot Teas



Beer & Wine Open Bar Package

*One Hour \$7.50 per person
Two Hours \$10.50 per person
Three Hours \$12.50 per person*

*House Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel
Bottled Beer (full selection of domestic and imported brands)
Non-alcoholic Beer, Soda & Bottled Spring Water*

Well Call Open Bar Package

*One Hour \$8.50 per person
Two Hours \$12.50 per person
Three Hours \$15.50 per person*

*Whiskey, Vodka, Rum, Peach Schnapps, Amaretto
House Red, White & Blush Wine
Bottled Beer (full selection of domestic and imported brands)
Non-alcoholic Beer, Soda & Bottled Spring Water*

Top Shelf Package

*One Hour \$10.50 per person
Two Hours \$14.50 per person
Three Hours \$17.50 per person*

*Crown Royal, Seagrams 7, Dewars, Absolut Vodka, Jack Daniels,
Tanqueray Gin, Kahlua, Peach Schnapps, Amaretto
House Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel
Bottled Beer (full selection of domestic and imported brands)
Non-alcoholic Beer, Soda & Bottled Spring Water*

7.5% sales tax and 15% service charge will be applied to all event functions



Continental Breakfast

\$7.95 per person

*Assorted Juices
(apple, cranberry, tomato & orange)
Assorted Pastries
Fresh Seasonal Fruit
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Teas*

The Banquet Brunch

*\$14.95 per person
(Minimum 40 guests)*

*Open Faced Hot Sandwich Assortment
Ham Carving Station
Hickory Smoked Bacon & Sausage
Scrambled Eggs
Home Fries
Italian Pasta Salad
Assorted Pastries
Fresh Seasonal Fruit
Assorted Juices
(apple, cranberry, tomato & orange)
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Teas*