

ELABORATE DINNER BUFFET PACKAGES

WE ARE PLEASED TO CUSTOMIZE A MENU FOR YOUR EVENT.
THE PACKAGES LISTED BELOW ARE JUST A STARTING POINT.

Classic Package

Garden Vegetable Display with Domestic and Import Cheeses,
Served with Buttermilk Ranch Dip and Specialty Crackers

Elaborate Dinner Buffet

Complete Dining Room Set-up with Champagne Linen and White Skirting

Complimentary 21' x 18' Terrazo Dance Floor

Complimentary Centerpieces: Mirror Tile and Votive Candle Holder

Twilight Package

Specially Selected Hors d'oeuvres
(Your choice of three hot or chilled hors d'oeuvres)

Elaborate Dinner Buffet

Complete Dining Room Set-up with Champagne
Linen and White Skirting

Complimentary 21' x 18' Terrazo Dance Floor

Complimentary Centerpieces:
Mirror Tile and Votive Candle Holders

Three hours of Hosted Domestic Draft Beer,
Choice of Two House Wines with Tray Service

Star Package

Specially Selected Hors d'oeuvres
(Your choice of two hot and three chilled hors
d'oeuvres)

Elaborate Dinner Buffet

Complete Dining Room Set-up with Champagne
Linen and White Skirting

Complimentary 21' x 18' Terrazo Dance Floor

Complimentary Centerpieces:
Mirror Tile and Votive Candle Holders

Three hours of Hosted Bar to include
Select House Brands, Domestic Draft Beer,
Choice of Two House Wines and Soft Drinks

Elaborate Dinner Buffet

Your Choice of Two Salads, One Hot Entrée, and One Carved Item
(Your Choice of: Pork Tenderloin, Oven Roasted Turkey, Honey Glazed Ham, Prime Rib)
Fresh Seasonal Vegetables, Rice or Potatoes, Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks and Iced Water

Salad

Tossed Greens with Choice of Two Dressings

Classic Caesar Salad

Italian Salad

Bay Shrimp Pasta Salad

Marinated Cucumber Salad

Entrees

Chicken Teriyaki

Marinated Breast of Chicken Char Broiled and topped with Grilled Pineapple

Chicken Grecko

Puff Pastry filled with Fresh Breast of Chicken stuffed with Spinach and Feta Cheese

Tenderloin of Beef

Medallions of Beef Tenderloin topped with Mushroom Demi-Glaze

Prime Rib of Beef Au Jus

Oven Roasted Prime Rib served with Au Jus and Horseradish Sauce

Pork Tenderloin

Roasted Pork Tenderloin topped with a Fresh Citrus Glaze

Chicken Cordon Bleu

Hand Breaded Breast of Chicken Stuffed with Swiss Cheese and Ham and
Baked to Perfection

HORS D'OEUVRES SELECTION

Cold

Garden Vegetable Display
Domestic Cheese and Cracker Display
Seasonal Fruit Display * Tortilla Pinwheels
Chefs Assorted Canapés * Deviled Eggs
Cucumber Rounds with herbed cream cheese
Red Potatoes filled with Sour Cream, Chives, and Bacon Bits

Hot

Toasted Mini Ravioli with Marinara Sauce
Seasoned Fried Chicken Tenders with Honey Dijon Sauce
Oriental Potstickers or Eggrolls, with Sweet & Sour Sauce
Vegetable Tempura with Buttermilk Ranch Dip * Hot Battered Pork Bits
Spicy Cheese Dip with Tortilla Chips & Salsa
Hand Stuffed Mushroom Caps with Sausage and Cream Cheese
Meatballs, your choice of Italian, Sweet & Sour or Barbecue
Spinach and Feta Phyllo Kisses * Mini Chicken Cordon Bleu
Chef Prepared Gourmet Quiche Slices * Crab Rangoons * Vegetable Kabobs
Sautéed Cajun Chicken Tenders with Spicy Sauce

Enhance your Selection

(Market Price)

Jumbo Chilled Peeled Shrimp with Spicy Cocktail
Sauce (4 pieces per person)

Gourmet Shrimp stuffed with Cream Cheese

Delicate Shrimp Wellington

Bacon Wrapped Fresh Scallops

Memorable Additions

Chef Attended Pasta Station

Chef Attended Stir Fry Station

Cheesecake Display: Traditional Cheesecake with
Strawberry, Chocolate, Cherry and Raspberry
Sauces, served with Whipped Cream