

Dinner Buffet Menu

This menu is also available for off-premise catering (price may vary)

Appetizer

Fruit Cup or Cup of Soup

Shrimp Cocktail (add \$2)

Salad

Tossed Salad with House Dressing

Caesar Salad (add \$1)

Antipasto (add \$2)

Entrees

*Choice of Two - \$17.99 per person *additional entree add \$2*

Hot Roast Beef

Pasta with Meatballs

Eggplant Parmesan

Chicken Spitzod

Baked Chicken

Chicken Parmesan

Baked Ham

Flounder Florentine

Choice of Two - \$21.99 per person (additional entree add \$3)

Chicken Classico

Veal Scaloppine

Penne Arrabbiatta

Baked Scrod

Rigatoni Abruzzi

Salmon Pinwheels Florentine

Tilapia in Lemon Capers Cream Sauce

Cheese Tortellini Primavera

Side Dishes

Choice of Two - additional add \$1

Italian Green Beans w/plum

Mixed Seasonal Vegetables

Tomatoes

Herb Roasted Red Bliss Potatoes

Parsley Buttered Potatoes

Rice Pilaf

Scalloped Potatoes

Green Beans Almandine

Noodles Parmesan

Assorted Desserts

Beverages

Coffee, Tea, Iced Tea, Lemonade

Hors d'oeuvre - served for one hour

Cold - \$3.50 per person; Cold & Hot - \$6.00 per person

*Please add 20% gratuity and 6% sales tax to all prices.
A deposit is required to secure an open date in the Banquet Room.
No date will be held without a deposit. This deposit is non-refundable.*

Hors D' oeuvres

*\$10.00 for 1 hour and \$13.00 for 2 hours per person
plus tax and gratuity*

Choice of 3 Cold and 3 Hot

Cold Hors d' oeuvres

Vegetable Crudities with Dip

Bread Stick with Marinara Sauce

*Peel 'n Eat Shrimp (add \$1 per
person)*

Pumpernickel Loaf w/Spinach Dip

Cream Cheese Smothered with Crab

Meat and Cocktail Sauce

Fresh Fruit Tray

Cheese, Pepperoni and Crackers

Prosciutto and Melon

Chips and Salsa

Taco Salad with Chips

Tea Sandwiches - Add \$2 extra per person if included in cold choices

Tea Sandwiches only - \$5 per person

Tuna Salad, Chicken Salad, Cream Cheese & Olive

Hot Hors d' oeuvres

Buffalo Wings

Fried Mozzarella Sticks

Fried Mushrooms

Chicken Fingers

Miniature Sausages

*Shrimp or Scallops Wrapped in Bacon
(Add \$1 per person)*

Stuffed Potato Skins

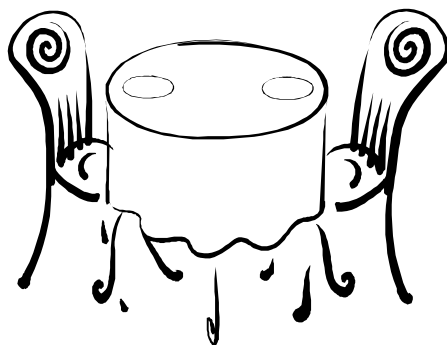
Crab Dip with Garlic Toast

Crab Balls

Miniature Meatballs

Broccoli Cheese Bites

*Stuffed Mushrooms (add \$1 per
person)*



Lunch Buffet Menu

Cold Lunch Buffet

\$13.99 Per Person

Assorted Lunch Meats

Cheese Tray - Swiss, American and Provolone

Choice of Macaroni, Potato, Pasta or Tossed Salad

***Cubed Cheese Tray with Mustard/Horseradish Dip
or Vegetable Crudities***

Relish Tray - Pickles, Olives and Peppers

Lettuce, Tomato and Onion Tray

Rolls

Condiments

Assorted Desserts

Beverages: Coffee, Tea, Iced Tea, Lemonade, Soda



Hot Lunch Buffet

\$14.99 Per Person

Choice of Roast Beef, Roast Pork, Sausage & Peppers or Pasta & Meatballs
(For each additional meat add \$1.50 per person)

Choice of Macaroni Potato, Pasta or Tossed Salad

Cheese Tray - Swiss, American and Provolone

Cubed Cheese Tray with Mustard/Horseradish Dip or Vegetable Crudities

Relish Tray - Pickles, Olives and Peppers

Sliced Tomato Tray

Rolls

Condiments

Assorted Desserts

Beverages: Coffee, Tea, Iced Tea, Lemonade, Soda

Please add 20% gratuity and 6% sales tax to all prices
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Sit-Down Dinner Menu

This menu is also available for off-premise catering at an additional \$2 per person

Dinner Appetizer

*Choice of Fruit Cup or Cup of Soup (Shrimp Cocktail add \$3 per person)
Hors D' oeuvres*

Hors D' oeuvres

Cold - \$3.50 per person Cold & Hot - \$6.00 per person

Dinner Entrees

All dinners are served with tossed salad with House Dressing

Stuffed Chicken Breast - \$18.99

Chicken Parmigiana - \$18.99

Oven Roast of Beef with Mushroom Gravy - \$16.99

Roast Turkey with Gravy - \$14.99

Chicken Chesapeake - \$18.99

Baked 1/2 Roasted Chicken - \$15.99

Pasta and Meatballs with Garlic Bread - \$11.99

Broiled Salmon - \$16.99

Filet Mignon - \$24.99

Veal Marsala - \$22.99

Shrimp Ronaldo - \$20.99

Surf and Turf - \$29.99

Baked Salmon Wellington - \$20.99

Lobster Tail - \$26.99

Vegetables

Mixed Seasonal Vegetables

Buttered Carrots

Buttered Whole Kernel Corn

Sweet Peas with Mushrooms

Green Beans Amandine

Potato/Rice/Noodles

Parslied Buttered Potatoes

Whipped Potatoes

Parmesan Noodles

Baked Potato

Roasted Potatoes

Rice Pilaf

Assorted Desserts

Beverages: Coffee, Tea, Iced Tea, Lemonade, Soda

Please add 6% sales tax and 20% gratuity to all prices.

careful when placing reservations. The number ordered stands as a guarantee in the event less persons are served.

Banquet Room - Sit Down lunch

Penne with Tomato Sauce

\$10.99

Rigatoni with Marinara Sauce & Mushrooms

\$10.99

Hot Roast Beef or Porkette Sandwich

\$11.99

Eggplant Parmigiana Sandwich

\$11.99

Grilled Chicken Sandwich

\$11.99

Grilled Chicken Sandwich

\$11.99

Grilled Reuben on Rye

\$11.99

Grilled Turkey & Swiss on Rye

\$11.99

Homemade Crab Cake Sandwich

\$12.99

Fettuccini Alfredo

\$13.99

Caesar Salad - 10.99

with chicken - \$12.99

***All lunches served with a choice of cup of soup, fruit salad or tossed salad,
dessert, and choice of coffee, tea, iced tea or lemonade.***

Sandwiches served with French Fries.

Pasta Salad may be substituted for Fries.

All Pasta served with garlic bread.

Please add 6% sales tax and 20% gratuity

Fellowship Buffet

Tossed Salad

Hot Roast Beef Sandwiches

Pasta and Meatballs

Relish Tray

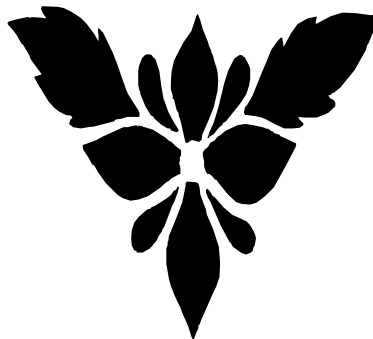
Sliced Tomato Tray

Cubed Cheese or Vegetable Crudities Tray

Assorted Desserts

Coffee, Tea, Iced Tea, Lemonade, Soda

\$15.00 per person, plus tax and gratuity



Brunch

\$12.00 per person

Scrambled Eggs

Home Fries

Pancakes

Donuts/Muffins/Bagels (Choice of 2)

Smoked Salmon/Ham/Sausage/Bacon (Choice of 2)

Orange, Cranberry and Grapefruit Juice

Fruit Cup

Coffee

Tea

Iced Tea

Lemonade

Please add 6% sales tax and 20% Gratuity

Bulk Prices

<i>Roast Beef or Roast Pork with au jus</i>	<i>\$8.99 per pound</i>
<i>Roast Turkey</i>	<i>\$6.99 per pound</i>
<i>Meatballs</i>	<i>.75 each</i>
<i>Soup</i>	<i>\$2.00 per serving</i>
<i>Soup (quart)</i>	<i>\$5.95</i>
<i>Hot & Cold Hors d' oeuvres</i>	<i>\$12.00 per person (1 hour)</i>
<i>Lasagna (28-34 servings)</i>	<i>\$100.00</i>
<i>Lasagna (10-18 servings)</i>	<i>\$60.00</i>
<i>Chicken Spitzod (15 servings)</i>	<i>\$50.00</i>
<i>Penne or Rigatoni (20-25 servings)</i>	<i>\$35.00</i>
<i>Fruit Salad (gallon)</i>	<i>\$35.00</i>
<i>Met and Cheese Tray</i>	<i>\$4.00 per person</i>
<i>Potato or Macaroni Salad</i>	<i>\$2.99 per pound</i>
<i>Pasta Salad</i>	<i>\$3.99 per pound</i>
<i>Vegetable Tray</i>	<i>\$4.00 per person</i>
<i>Relish Tray</i>	<i>\$3.00 per person</i>
<i>Fresh Fruit Tray</i>	<i>\$7.00 per person</i>
<i>Peel 'n Eat Shrimp</i>	<i>\$6.00 per person</i>
<i>Sliced Cheese Tray</i>	<i>\$4.00 per person</i>
<i>Cubed Cheese with Dip</i>	<i>\$4.00 per person</i>
<i>Garden Salad with Dressing</i>	<i>\$1.75 per person</i>
<i>Potatoes/Vegetables</i>	<i>\$1.00 per serving</i>
<i>Italian Club Rolls</i>	<i>\$3.89 per dozen</i>
<i>Hot Wings</i>	<i>\$29.99 (50), \$49.99 (100), \$199.99 (500)</i>

Bleu cheese and celery \$3 extra per order of 50 wings

Chafing Dish Rental - \$10.00

All prices are based on customer pickup

Off Premise Catering

For off-premise catering please refer to the menu for Cold and Hot Lunch Buffet

***Off-premise Cold Tray
Picked up \$10.99 per person
Delivered \$13.99 per person***

***Off-premise Hot Tray
Picked up \$11.99 per person
Delivered \$14.99 per person***

Delivered trays include the following:

***Paper plates, napkins, knives, forks, spoons, table cover,
coffee, iced tea, lemonade and assorted desserts***