

WEDDING RECEPTION BUFFET MENU

Minimum of 25 guests required.

All meals include bread and butter, as well as unlimited iced tea, coffee, and soft drinks.

STARTERS

Choice of one. *(Additional choice \$1)*

Wedding Soup | Toss Salad | Vegetable Crudite | Fresh Fruit *(add .50¢ per person)*

SIDES

Choice of two.

Glazed Carrots | Green Bean Almondine | Fresh Seasonal Vegetable | Mixed Vegetables
Parsley Potatoes | Rice Pilaf | Baked Potatoes | Mashed Potatoes with Gravy

PASTA

Choice of one.

Baked Rigatoni with Meatsauce | Cheese Stuffed Shells with Marinara | Pasta Primavera
Macaroni and Cheese | Buttered Romano Penne

ENTREES

Choice of three. *(Additional choice \$1.50)*

Baked Cod with Butter Wine Sauce | Stuffed Chicken Breast | Chicken Piccata | Chicken Parmesan
Roasted Turkey and Stuffing | Stuffed Cabbage | Pot Roast | Glazed Ham
Stuffed Pork Chop | Cajun Catfish with Mango Salsa
Miso Glazed Salmon | Carved Prime Rib *(\$1 per person extra)*

Price of \$21.95 per adult. (\$14.95 per child under 10.)

Includes room rental, table linens, and cake cutting.

Price of \$34.95 per adult.

Includes room rental, table linens, cake cutting, and 4 hours open bar.

DESSERT

Choice of three. *(Dessert selection available at \$3.95 per person)*

Fruit Pie | Petite Fours | Cheesecake | Chocolate Mouse | Triple Chocolate Cake | Assorted Cookies

CHAMPAGNE TOAST

(Champagne Toast available at \$1 per person)

HORS D'OEUVRES

Choice of three hot and two cold selections. *(Available at \$6.95 per person)*

See APPETIZER ALA CARTE MENU

All prices subject to 6% sales tax and 18% gratuity. Ask about plated dinner options (prices vary).