

Luncheon Buffet

House Garden Salad (served on buffet) with Creamy Italian & vinaigrette dressing Choice of One (both options are vegetarian) Stuffed Shells or Penne ala Vodka

Entrée Choices

Chicken Francaise egged & sautéed; served with a sherry wine & lemon cream sauce Chicken Kathryn breaded & baked; served with a white wine sauce Chicken Marsala lightly breaded & sautéed; topped with marsala demiglace Baked Cod flaky white fish topped with cracker crumbs; finished with white wine & lemon Roast Pork Loin sliced & served in a red wine rosemary reduction Fresh Roasted Turkey & Stuffing served with house made gravy Pan Seared Salmon served with whole grain mustard, honey & ginger glaze

All entrees are served with chef's choice vegetable and potato.

Dessert

French Vanilla Ice Cream with a choice of one topping: Hot Fudge, Hot Apple Topping or Pecan Caramel Sauce

Or

Assorted Cookies and Brownies on each table

Coffee, Tea & Decaf Carafes of Soda on Tables

Pricing

Weekday Pricing (Monday-Friday: any 4 hours before 5:00 pm)
\$36.00 with one entrée or \$38.00 with two entrees
Weekend Pricing (Saturday & Sunday: any 4 hours before 5:00 pm)
\$42.00 with one entrée or \$44.00 per person with two entrees
All prices are subject to 20% service charge and 7.35% sales tax.
Prices are based on a minimum of 100 guests and a 4 hour room rental

Enhance your buffet with a Carving Station (carved to order by one of our chefs) New York Strip, Baked Ham or Roasted Turkey \$8.00 per person for one item or \$12.00 per person for two items

2024 Pricing