# A Q U A T U R F <br>  

## Luncheon Buffet

House Garden Salad (served on buffet)<br>with Creamy Italian \& vinaigrette dressing<br>Choice of One<br>(both options are vegetarian)<br>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 $5: 00 \mathrm{pm}$ )
$\$ 36.00$ 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

