



DINNER EVENTS

MENU PACKAGES

BRONZE DINNER PACKAGE (Buffet)

\$40/Per Person

Select from each category:

1 Salad, 1 Entrée (chicken, veggie, pasta, beef), 1 Starch, & 1 Vegetable
with fountain beverages (soda, iced tea, lemonade) water coffee & tea

+ 8% Sales Tax

+ 20% Service Gratuity

Salad Choice:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion, choice of 2 dressings: balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese, red wine vinaigrette

Choice of Entrée

Chicken:

Chicken Breast- served in your choice of sauce (cacciatore, piccata, marsala)

Veggie:

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Tofu Curry- with assorted seasonal vegetables and seasonings

Vegetarian Lasagna- with assorted seasonal vegetables

Pasta:

Meat Ragu Lasagna- with assorted seasonal vegetables

Vegetarian Lasagna- with assorted seasonal vegetables

Cold Sesame Noodles – with sesame and scallion in a peanut sauce (*peanut substitute available*)

Beef:

Braised Short Rib – with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye – a prime rib of beef roasted and sliced to order

Choice of Starch:

Mashed potatoes or Rice

Choice of Vegetable:

Select from seasonal vegetables



DINNER EVENTS

MENU PACKAGES

SILVER DINNER PACKAGE (Buffet)

\$55/Per Person

Select from each category:

1 Salad, 2 Entrée (chicken, veggie, beef, seafood), 1 Starch, 2 Vegetable,
with Fountain Beverages (soda, iced tea, lemonade, water) Coffee & Tea

+ 8% Sales Tax

+ 20% Service Gratuity

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and carrots, choice of 2 dressings: Russian, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese
Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, with Caesar dressing

Choice of two Entrées:

Chicken:

Chicken Breast- served in your choice of sauce (cacciatore, piccata, marsala)

Veggie:

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Tofu Curry- with assorted seasonal vegetables and seasonings

Vegetarian Lasagna- with assorted seasonal vegetables

Pasta:

Meat Ragu Lasagna- with assorted seasonal vegetables

Vegetarian Lasagna- with assorted seasonal vegetables

Cold Sesame Noodles – with sesame and scallion in a peanut sauce (*peanut substitute available*)

Beef:

Braised Short Rib – with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye – a prime rib of beef roasted and sliced to order

Seafood:

Oven Roasted Salmon- with choice of sauce (mango salsa, dill cream, mustard cream, Asian-soy, crème fraiche)

Shrimp Gumbo- a rich stew of shrimp and vegetables

Choice of Starch:

Mashed potatoes, rice, roasted mixed fingerling potatoes

Choice of Vegetable:

Select from seasonal vegetables



DINNER EVENTS

MENU PACKAGES

GOLD DINNER PACKAGE (Buffet)

\$70/Per Person

Select from each category:

1 Salad, 3 Entrée (chicken, veggie, beef, seafood), 1 Starch, 2 Vegetable,
with Fountain Beverages (soda, iced tea, lemonade, water) Coffee & Tea

+ 8% Sales Tax

+ 20% Service Gratuity

Choice of Soup:

New England Clam Chowder, Italian Wedding, Lobster Bisque, OR Ginger Carrot Bisque

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion, choice of 2 dressings: balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese, red wine vinaigrette

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, with Caesar dressing

Chopped Salad- Chopped lettuce and seasonal vegetables with choice of dressings

Choice of Entrées:

Chicken:

Chicken Breast- served in your choice of sauce (cacciatore, piccata, marsala)

Veggie:

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Tofu Curry- with assorted seasonal vegetables and seasonings

Vegetarian Lasagna- with assorted seasonal vegetables

Pasta:

Meat Ragu Lasagna- with assorted seasonal vegetables

Vegetarian Lasagna- with assorted seasonal vegetables

Cold Sesame Noodles – with sesame and scallion in a peanut sauce (*peanut substitute available*)

Beef, Lamb, Veal:

Braised Short Rib – with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye – a prime rib of beef roasted and sliced to order

Lamb Chop - please inquire for available preparations (requires a price verification)

Veal Loin – please inquire for available preparations (requires a price verification)

Seafood:

Oven Roasted Salmon- with choice of sauce (mango salsa, dill cream, mustard cream, Asian-soy, crème fraiche)

Shrimp & Seafood Gumbo – a rich stew of shrimp with mussels and clams

Choice of Starch:

Mashed potatoes, rice, roasted fingerling potatoes, potatoes au gratin

Choice of Vegetables:

Select from seasonal vegetables