



Buffet I

\$26.95 per person + tax and tip

Main Entrée - Choice of Two

Slow Roasted Beef

Thinly sliced choice top round of beef slow-roasted for juiciness and flavor moistened with au jus

Roast Beef with Mushrooms and Jack Daniels® Sauce

Carved choice top round of beef slow-roasted and served with sweet and savory Jack Daniels® sauce

Stuffed Pork Loin with red wine reduction

Roasted pork loin herb and bread stuffing served with a delicious red wine reduction

Pan Seared Pork Loin with mushrooms

Hand-breaded pork loin pan seared with sautéed mushrooms

Chicken Marsala

Golden pan-fried chicken cutlets and mushrooms in a rich Marsala wine sauce

Grilled Chicken with Italian Marinade

Chicken breast marinated in our own Italian blend, grilled to perfection

Chicken French with Artichokes

Chicken breast sautéed in olive oil combined with a white wine butter garlic sauce served with tender artichoke hearts

Grilled Tuscan Chicken

Chicken breast, grilled with peppers and onions, topped with Provolone cheese

Potato Side - Choice of One

Garlic Mashed

Rich and creamy mashed potatoes perfectly blended with garlic, Parmesan cheese and sour cream

Roasted

Red potatoes that have been roasted with a zesty seasoning

Cheddar Bacon

Seasoned baked baby potatoes smothered in creamy cheese with crispy bacon bits

Pasta Side - Choice of One

Ziti Parmesan

Ziti pasta covered with red sauce and baked with smooth Parmesan cheese

Vodka ala Pasta

A vodka garlic red creamy marinara served on penne pasta with Italian sausage and mushrooms

Pasta Alfredo

Rich and creamy Parmesan sauce over Penne pasta

Included in every buffet:

Seasonal Vegetable Mix

Tossed Salad with choice of dressings

Bread and butter

Fresh Baked Cookie platter

We can customize your event, just ask your coordinator. Other menu options are available.

***Prices Subject to Change**

Minimum for Buffet- 25

Set Up/Cleaning Fees Apply



Buffet 2

\$31.95 per person + tax and tip

Main Entrée - Choice of Two

Prime Rib

Carved slow-roasted prime rib of beef moistened with au jus

Beef Tenderloin Tips

Tender cuts of steak tenderloin served with mushrooms in a red wine demi glaze

Chicken French with Artichokes

Chicken breast sautéed olive oil combined with a light sherry cream sauce served with tender artichoke hearts

Chicken Oscar

A sautéed chicken breast, tender crab and hollandaise sauce, topped with asparagus spears

Chicken Parmesan

Hand-breaded chicken smothered in homemade red sauce covered with mozzarella

Crab Stuffed Haddock

Baked haddock filet with crab stuffing topped with a lemon cream sauce

Haddock Florentine

Broiled haddock filet topped with sautéed spinach and mozzarella

Additional haddock choices are available.

Additional entrée selections can be made with a \$5.00 per person upcharge.

Please ask your coordinator for more information

Potato/Rice Side - Choice of One

Garlic Mashed

Rich and creamy mashed potatoes perfectly blended with garlic, Parmesan cheese and sour cream

Roasted

Red potatoes that have been roasted with a zesty seasoning

Cheddar Bacon

Seasoned baked baby potatoes smothered in creamy cheese with crispy bacon bits

Rice Pilaf

Pasta Side - Choice of One

Stuffed Shells

Stuffed with creamy ricotta baked in marinara

Pasta Alfredo

Rich and creamy Parmesan sauce over Penne pasta

Homemade Lasagna

Layers of rich cheese and sauce

Ziti Parmesan

Ziti pasta covered with red sauce and baked with smooth Parmesan cheese

Seafood Newburg

Scallops, shrimp and crabmeat in a spicy cream sauce served over pasta

Vegetable Side - Choice of One

Seasonal Vegetable Mix Amaretto Carrots Broccoli with cheese sauce

Included in every buffet:

Tossed Salad with choice of three dressings

Rolls and butter

Fresh Baked Cookie and Brownie platter

We can customize your event, just ask your coordinator. Other menu options are available.

***Prices Subject to Change Minimum for Buffet is 25 Set Up/Cleaning Fees Apply**



Lunch Buffet

***\$21.95 per person + 8% tax and 20% gratuity
(Served from 11 am to 2pm)***

Main Entrée - Choice of Two

Slow Roasted Beef

*Thinly sliced choice top round of beef slow-roasted for juiciness and flavor
your choice or au jus, barbecue or Jack Daniels® sauce*

Grilled Tuscan Chicken

*Chicken breast marinated in our own Italian seasoning, grilled with peppers and onions,
topped with Provolone cheese*

Grilled Roma Chicken

*Chicken breast marinated in our own Italian seasoning, grilled with spinach and tomatoes,
topped with Mozzarella cheese*

Italian Sausage with Peppers and Onions

Sweet Italian sausage, grilled with fresh peppers and onions

Salads - Choice of Three

Tossed Salad

Macaroni Salad

Pasta Salad

Broccoli Salad

Signature House Potato Salad

Fresh Fruit

Included in every buffet:

*Fresh rolls and butter
Fresh Baked Cookie platter
Coffee/Tea*

***We can customize your event, just ask your coordinator.
Other menu options are available.***

Minimum for Buffet is 25

**** Prices Subject to Change***

Set Up/Cleaning Fees Apply



Breakfast Buffet

*\$19.95 per person + tax and tip
(Until 11 AM)*

Scrambled Eggs	Bacon
O'Brien Home Fried Potatoes	Sausage Links
Fresh Texas French Toast or	Fresh Fruit
Homemade Pancakes	Chilled Juice
Assorted Danish	Coffee

Deluxe Brunch Buffet

*\$29.95 per person + tax and tip
(Served from 11 AM- 2 PM)*

Prime Rib

Carved slow-roasted prime rib of beef moistened with au jus

Choice of One

Seafood Newburg

Scallops, shrimp and crabmeat in a spicy cream sauce served over pasta

Ziti Parmesan or Alfredo

Baked ziti with your choice of red sauce or creamy alfredo

Chicken and Biscuits

Creamy chicken and vegetable gravy served with fresh baked country biscuits

Choice of One

Fresh Texas French Toast

Homemade Pancakes

Included in every buffet

Scrambled Eggs	Bacon
O'Brien Home Fried Potatoes	Sausage Links
Assorted Danish	Fresh Fruit
Coffee	Choice of Chilled Juice

We can customize your event, just ask your coordinator. Other menu options are available.

**Prices Subject to Change* Minimum for Buffet- 25

Set Up/Cleaning Fees Apply



Hors d'Oeuvres

Cold Items and Platters

- Jumbo Shrimp Cocktail (50) \$150.00*
- Fresh Fruit Platter \$2.95/pp*
- Assorted Cheese and Cracker Platter \$2.95*
- Assorted Vegetables with Dip \$2.95/pp*
- Marinated Mushroom & Artichoke Hearts \$3.25/pp*
- Antipasto Tray with Grilled Vegetables \$3.50/pp*

Hot Items

- Stuffed Mushrooms (50) \$100.00*
- Mini Assorted Quiche (50) \$75.00*
- Swedish Meatballs (50) \$80.00*
- Petit Chicken or Beef Wellington (50) \$125.00*
- Spanakopita (50) \$75.00*
- Sesame Grilled Chicken Strips (50) \$80.00*
- Baked Artichoke Hearts French (50) \$85.00*
- Breaded Chicken Fingers (50) \$80.00*
- Chicken Wings (50) \$125.00*
- Scallops Wrapped in Bacon (50) \$125.00*
- Breaded Fantail Shrimp (50) \$150.00*
- Jalapeno Poppers (50) \$90.00*
- Coconut Shrimp (50) \$175.00*

*We can customize your event, just ask your coordinator.
All Prices are Plus Tax and 20% Gratuity..... Prices Subject to Change*