

DINNER BUFFET

After 4:00 PM

23.95/person

Plus tax and gratuity.

Choice of Two Entrees and Two Sides.
Includes Salad, Dinner Rolls, Butter,

Add: Pasta or Carving station

34.95/person

Add: Specialty Salad 1.00/person

ENTREES

- Chicken Parm • Pulled Pork • Chicken or Beef Marsala •
• Italian Sausage with Peppers & Onions • Roast Beef •
- Oven Roasted Turkey • Virginia Baked Ham • Beef Marsala •
• BBQ Hamburgers • Hawaiian Pork • Chicken Piccata •
- Blooming Onion Chicken • Sweet Chili Chicken over Spinach •
• Almond Crusted Chicken • Balsamic Chicken •
Bruschetta Chicken • Chicken or Sausage Cacciatore •
- Chicken Cordon Bleu • Chicken Florentine • Hawaiian Chicken •
• Chicken Provencal • Breaded Chicken Breast •
- Smoke House Chicken • French Onion Chicken Caprese Chicken •
• Greek Chicken • Garlic BBQ Chicken • Caprese Pasta •
• Stuffed Shells • Eggplant Parm •
- Tortellini with Gorgonzola Cream Sauce • Pasta Gorgonzola •
- Manicotti • Pasta Carbonara • Spinach Gorgonzola Raviolis •
• Ravioli with Sundried Tomato Cream Sauce •
- Pasta with Sausage or Meatballs • Meat or Cheese Lasagna •
• Veggie Lasagna • Ravioli with Red Sauce • Risotto •

Add \$10.00 per person

- Shrimp Tortellini • Lobster Mac And Cheese • Lobster Raviolis •
- Dill Crusted Salmon • Balsamic Salmon • Black & Blue Salmon •
• Shrimp Stir Fry • Shrimp Scampi •

Add \$15.00 Per Person

Beef Tenderloin With Forest Mushroom Cream Sauce
Gorgonzola Crusted Beef Medallions, Hunter Beef

Additional Entrees \$3.00 per person

DINNER SIDES

- Pasta with Red Sauce • Mashed Potatoes with Gravy •
• Garlic, Cheddar or Truffled Mashed Potatoes •
- 3-Cheese Mac 'n' Cheese • Hot Pepper Mac 'n' Cheese •
• Green Bean Almondine • Broccoli • Fresh Veggies •
• Asparagus • Wild Rice • Oven Roasted Potatoes •
- Parsley Butter Boiled Potatoes • Pasta Salad • Potato Salad •
- Garlic Parm Zucchini • Sweet Potatoes • Au gratin Potatoes •
- Greek Potatoes • Honey Roasted Baby Reds • Pasta Con Vodka •
Pasta Alfredo • Pasta Milanese •

Add \$2.00 per person

- Roasted Asparagus • Spinach Au gratin Mashed Potatoes •
• Twiced Baked Mashed Potatoes •

Add \$2.00 per person

- Baked Potatoes • Brussell Sprout Slaw •
- Spaghetti Squash • Roasted Au gratin Cauliflower •
• Pasta with Sundried Tomato Cream Sauce •

Additional Side 2.00 per person

HOR DOUERVES

Prices are per piece (min. 50 pieces)

- Goat Cheese Bruschetta- 3.00
- Fried Ravioli 2.00
- Ahi Tuna on Cucumber -4.00
- Caprese Skewer- 3.50
- Caprese Tortellini Skewer- 4.00
- Chicken Satay- 3.00
- Beef On Weck Eggs Rolls - 3.00
- Arancinis - 4.00
- Mini Crab Cakes - 3.50
- Coconut Shrimp- 3.50
- Shrimp Cocktail - 3.00
- Sweet & Tangy Meatballs- 2.50
- Stuffed Cremini- 2.00
- Cheese & Cracker Platter 3.00 pp
- Proscuitto Wrapped Mozzarella - 3.00
- Filet Crostini - 3.00
- Antipasto Platter- 5.00 per person
- Crudite Platter- 3.00 pp

We suggest picking 3-5 options with 2-3 pieces per person
Minimum of 50 pieces per item

DINNER PACKAGES

125.00/person (not available off-site)

Plus tax and gratuity.

(Includes Beer, Wine, Soda & Coffee Service)

APPETIZERS TO SHARE

(Choice of three)

- Arancini • Ahi Tuna • Shrimp Cocktail •
- Beef on Weck Egg Rolls • Crab Cakes • Meatballs
- Gourmet Antipasto Platter • Heirloom Tomato Compote Egg Napoleon •

CHOICE OF SOUP OR SALAD

ENTREES

- Sirloin Filet • Ribeye Steak • French Pork Chops • Balsamic Chicken •
- Chicken Provencal • Sea Bass • French Chicken • Shrimp Tortellini •
- Shrimp Scampi • Pasta Provencal • Salmon • Black & Blue Strip Steak •
- Carbonara Pasta • Eggplant Parm • Forest Mushroom Beef Tenderloin •

SPECIAL ENTREES

(Additional \$50.00 per person)

- Filet & Lobster Tail • Fresh Pasta with Beef Tenderloin •
- Grilled Atlantic Salmon • Pacific Grouper • Lamb Chops •
• Strip Steak topped with Grilled Jumbo Shrimp •

CHEF'S CHOICE DESSERT

BAR PACKAGE

Soda & Coffee 3.00

BOTTLE BEER & WINE

2 hr 20.00/person • 3 hr—26.00/person

WELL FULL BAR

2 hr—22.00/person • 3 hr—28.00/person

HOUSE FULL BAR

2 hr—26.00/person • 3 hr—32.00/person

PREMIUM FULL BAR

2 hr—30.00/person • 3 hr—36.00/person

CHAMPAGNE (per bottle) 25.00

2 HR MIMOSAS (per person) 15.00

WINE PUNCH (per gallon) 40.00

MIMOSA PUNCH (per gallon) 40.00

Plus tax and gratuity.

Minimum of 50 people required.

Parties under 50, additional charges may apply. Call about
customizing your own menu. Beverage Packages Prices subject
to change without notice available with food package only.
or packages are only available with food packages.

**ADDITIONAL CHARGES WILL
APPLY FOR OFF-SITE EVENTS**