



Buffet Menu

Customized menus are also available! We would be happy to help you create a custom and unique menu. Plated dinners are custom quoted. Food prices are subject to change no more than 10%.

Two Entrees - \$22.99/person Three Entrees - \$24.99/person

Poultry

- Char-Grilled Marinated Chicken Breast
- Chicken Piccata
- Chicken Cordon Bleu
- Stuffed Chicken Breast

Pork

- Hawaiian Glazed Pork Loin
- Sliced Pork Roast in Gravy
- Stanley's Kielbasa

Beef

- **Roast Beef in Gravy (add \$3pp)
- **Pepper Steak (add \$3pp)
- **Beef Tips (add \$3pp)

Seafood

- Cod

Pasta

- Baked Lasagna (Vegetarian or Meat)
- Mostaccioli (Marinara or Meat Sauce)
- Penne Alfredo

** - these menu choices have a surcharge based on variable market prices

* - Beef, seafood, and other premium choices available, but are custom quoted.

Sides

Starches (choose one)

- Mashed Potatoes with Gravy
- Red Skin Garlic Mashed Potatoes
- Baked Potatoes
- Roasted Red Skin Potatoes
- Rice Pilaf

Vegetable (choose one)

- Buttered Corn
- Green Bean Almandine
- Normandy Blend Vegetables
(Broccoli, Cauliflower, Carrots, Yellow Squash and Zucchini)
- California Mixed Vegetables
(Broccoli, Cauliflower and Carrots)

All Dinners Include

Garden Tossed Salad, Fresh Assorted Rolls and Butter, and Fresh Brewed Coffee and Hot Tea

Beverages - \$2.49/person

Fountain Drinks (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger Ale and Lemonade) and Iced Tea

Room Rental

\$250 Sunroom; \$450 Dining Room; \$600 Sunroom & Dining Room

Linens \$2.00/person

White Linen Tablecloths with Color Linen Napkins

Prices are based off a minimum of 50 guests.

Prices are subject to 6% sales tax & 18% gratuity.