

General Information

Amenities: Available FREE of Charge (groups 300 +)

White Linen Tablecloths

White Linen Napkins (colored napkins are available for \$1.00 per napkin)

Skirted Head Table

Clothed & Skirted Guest Book Table

Clothed & Skirted Gift Table

Misc. Fees:

Bartender Fee (1 per 100 people).....\$75.00

Cake Cutting Fee.....\$50.00

Room Setup Fee (Small Rooms).....\$75.00

(Half of Dining Room).....\$250.00

(Full Dining Room).....\$500.00

9.5% Sales tax and 18% Gratuity will be included in all packages.

Deposit Schedule:

\$500.00 due when book

\$500.00 due 90 days prior to event

\$500.00 due 30 days prior to event

Remaining balance due 7 days prior to event

Cancellations

30-90 days prior 50% of paid deposit will be refunded

Within 30 days deposits are nonrefundable.

Final menu selection and guest count are due 7 days prior to event.

Hors D'oeuvres

Cold

Assorted Cracker Tray (serves 20-25).....\$17.50

Bruschetta (50 pieces).....\$38.80

Domestic Cheese Tray (serves 20-25).....\$32.00

Finger sandwiches (50 pieces).....\$42.50

Fresh Fruit Kabobs (each kabob).....\$2.80

Fresh Vegetable Tray with Dip (serves 20-25).....\$30.00

Seasonal Fresh Fruit Tray (serves 20-25).....\$39.00

Shrimp Cocktail (50 pieces and sauce).....\$37.50

Hot

BBQ Smoked Mini Sausages (serves 20-25).....\$32.50

Beef or Chicken sate (50 pieces).....\$45.00

Breaded Mushrooms (serves 20-25).....\$36.50

Breaded Vegetables (serves 20-25).....\$29.50

Mini Eggrolls (50 pieces).....\$28.50

Mini Quiche (50 pieces).....\$39.50

Mozzarella Cheese sticks (50 pieces).....\$28.50

Rumaki (50 pieces).....\$49.50

Stuffed Mushrooms (50 pieces).....\$43.00

Stuffed Olives (50 pieces).....\$48.00

The Traditional Buffet

Served with dinner rolls, coffee, and water

Tossed salad with choice of three dressings
1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian,
Lite Ranch, Raspberry Vinaigrette

Choose two main entrees:

Chicken Piccata

(6oz boneless chicken breast broiled to perfection and topped with a zesty lemon dill sauce)

Garlic Herbed Boneless Chicken Breast

Rotisserie Quarter Chicken

Honey Glazed Ham**

Pasta Primavera*

(Linguini pasta tossed with a medley of fresh vegetables, topped with a creamy Parmesan white sauce)

Vegetable Lasagna*

Choose one side dish:

Rice Pilaf

Wild Rice

Au Gratin Potatoes

Baked Potato

Mashed Potatoes & Gravy

Scalloped Potatoes

Sweet Potatoes

Twice Baked Potatoes

Choose two vegetables:

Glazed Baby Carrots

Green Bean Almondine

Steamed Broccoli & Cauliflower Blend

Whole Fresh Green Beans

Whole Kernel Corn

Per person cost \$11.95 + tax & gratuity

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee

The Classic Buffet

Served with dinner rolls, coffee, and water

Tossed salad with choice of three dressings

1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian,
Lite Ranch, Raspberry Vinaigrette

Choose two main entrees:

Any of the entrees included in the Traditional Buffet package in addition to:

Ribeye Steak

(6 oz Ribeye topped with button mushrooms)

Roast Beef Au Jus**

Roasted Breast of Turkey**

Char Broiled Pork Chops

Italian Pesto Pasta

(Bowtie pasta tossed with sautéed vegetable medley, topped with a creamy Italian Pesto sauce)

Choose two side dishes:

Rice Pilaf

Wild Rice

Au Gratin Potatoes

Baked Potato

Mashed Potatoes & Gravy

Scalloped Potatoes

Sweet Potatoes

Choose two vegetables:

Glazed Baby Carrots

Green Bean Almondine

Steamed Broccoli & Cauliflower Blend

Whole Fresh Green Beans

Whole Kernel Corn

Per person cost \$13.95 + tax & gratuity

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee

The Executive Buffet

Served with dinner rolls, coffee, and water

Tossed salad with choice of three dressings
1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian,
Lite Ranch, Raspberry Vinaigrette

Choose three main entrees:

Any of the entrees included in the Classic Buffet package in addition to:

Rotisserie Tenderloin of Beef**

Sirloin Tips

(Strips of prime beef grilled to perfection, tossed with sautéed button mushrooms and sweet yellow onions)

Herb Roasted Pork Loin**

Filet of Salmon with dill sauce

Lemon Pepper Cod

Choose two side dishes:

Rice Pilaf

Wild Rice

Au Gratin Potatoes

Baked Potato

Mashed Potatoes & Gravy

Scalloped Potatoes

Sweet Potatoes

Twice Baked Potatoes

Choose two vegetables:

Glazed Baby Carrots

Green Bean Almondine

Steamed Broccoli & Cauliflower Blend

Whole Fresh Green Beans

Whole Kernel Corn

Per person cost \$15.95 + tax & gratuity

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee

The Presidential Buffet

Served with dinner rolls, coffee, and water

Tossed salad with choice of three dressings
1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian,
Lite Ranch, Raspberry Vinaigrette

Choose three main entrees:

Any of the entrees included in the Executive Buffet package in addition to:

The Classic Filet of Beef
(8 oz filet grilled to perfection)

Prime Rib of Beef**

Shrimp Scampi
(Mouth-watering jumbo shrimp sautéed in a white wine and garlic butter sauce)

Choose three side dishes:

Rice Pilaf

Wild Rice

Au Gratin Potatoes

Baked Potato

Mashed Potatoes & Gravy

Scalloped Potatoes

Sweet Potatoes

Twice Baked Potatoes

Choose two vegetables:

Glazed Baby Carrots

Green Bean Almondine

Steamed Broccoli & Cauliflower Blend

Whole Fresh Green Beans

Whole Kernel Corn

Per person cost \$18.95 + tax & gratuity

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee

Plated Dinners

Prices are per person + tax & gratuity
Served with dinner rolls, coffee, and water

Tossed salad with choice of three dressings
1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian,
Lite Ranch, Raspberry Vinaigrette

- The Classic Filet of Beef (8oz Filet grilled to perfection).....\$20.95
Prime Rib (12oz aged and slowly roasted).....\$20.95
Ribeye Steak (8 oz ribeye topped with button mushrooms).....\$19.95
Roast Beef Au Jus (sliced roast beef topped with au jus).....\$18.95
Chicken Piccata (6oz chicken breast broiled to perfection and topped with a zesty lemon caper sauce).....\$17.25
Garlic Herbed Boneless Chicken Breast.....\$16.75
Roasted Breast of Turkey.....\$16.55
Char Broiled Pork Chops.....\$17.25
Herb Roasted Pork Loin.....\$15.75
Honey Glazed Ham.....\$14.75
Filet Of Salmon.....\$15.75
Lemon Pepper Cod.....\$18.00
Shrimp Scampi (Mouth-watering jumbo shrimp sautéed in a white wine and garlic butter sauce).....\$19.75
Pasta Primavera* (Linguini with a medley of fresh vegetables, topped with a creamy Parmesan white sauce).....\$12.25

* Vegetarian Entrees

Choose one side dish:

- Rice Pilaf
- Wild Rice
- Au Gratin Potatoes
- Baked Potato
- Mashed Potatoes & Gravy
- Scalloped Potatoes
- Spinach Roulade
- Sweet Potatoes
- Twice Baked Potatoes

Choose one vegetable:

- Glazed Baby Carrots
- Green Bean Almondine
- Steamed Broccoli & Cauliflower Blend
- Whole Fresh Green Beans
- Whole Kernel Corn
- Zucchini & Summer Squash Sauté

Plated desserts may be added from our dessert menu for a per person additional charge.

For Dessert...

Prices are per person

Cake (chocolate, white, or yellow topped with chocolate, white, or lemon icing).....\$2.75

Classic Cheesecake with fruit topping.....\$3.50

Gelatin (citrus or berry topped with whipped cream).....\$1.50

Ice Cream (vanilla, chocolate, strawberry, or mint chocolate chip).....\$1.50

Mousse (lemon or chocolate).....\$2.75

Pies (many flavors available upon request).....priced according to flavor and season

Pudding (chocolate, vanilla, banana, rice, or butterscotch).....\$1.75

Tarts (many flavors available upon request).....priced according to flavor and season

Tiramisu.....\$3.25

Mini Dessert Display (Variety of cookies, cakes, brownies, & bars).....\$6.75

Chocolate Fondue/ Fresh Fruit Display (Fresh fruit kabobs with melted chocolate for dipping).....\$7.50

Spirits

From the Bar.....

Beer

Keg (Domestic).....\$120.00

Keg (Imports).....\$160.00

Wine

Merlot (.75 Liter bottle).....\$21.00

White Zinfandel (.75 Liter bottle).....\$21.00

Chardonnay (.75 liter bottle).....\$21.00

Champagne (.75 liter).....\$9.50

Open Bar

Well drinks package (2 hours)..... \$14.00 per person

Call drinks package (2 hours).....\$18.00 per person

Cash Bar has a \$500 minimum.

Breakfast Buffet

\$6.99 per person + tax & gratuity

Choice of scrambled eggs, quiche, garden scrambled eggs, or strata

Choice of French toast or pancakes

Choice of sausage links, sausage patties, bacon, or ham

Choice of hash browns, cheesy potato casserole, or American fries

Includes breakfast pastries and rolls, assorted juices, coffee, tea, & milk

Brunch Buffet

\$11.99 per person + tax & gratuity

Includes all items from the breakfast buffet plus:

Choice of baked chicken, fried chicken, pork chops, or lasagna

Choice of mashed potatoes, red potatoes, sweet potatoes, or baked potatoes

Choice of green beans, corn, carrots, or fresh blend vegetables

Add on an omelet bar prepared by our own executive chef:

Toppings to include: cheese, ham, mushrooms, onions, peppers, & tomatoes

\$2.50 per person

Add on a waffle bar:

Belgium waffle bar to include:

Whipped cream, assorted fruit toppings, chocolate syrup, maple syrup, butterscotch, & chopped nuts

\$2.50 per person

Call the meeting to order

Beverages

- Brewed coffee & Decaf (15 servings).....\$12.50
- Hot chocolate (15 servings).....\$13.45
- Hot apple cider (15 servings).....\$16.05
- Juices-Orange, Apple, Grape, & Cranberry (15 servings).....\$22.55
- Fruit Punch & Lemonade (15 servings).....\$11.45
- Brewed Tea (15 servings).....\$8.75
- Canned Sodas.....\$1.00 ea
- Bottled Water.....\$1.50 ea
- Bottled Juices.....\$1.75 ea
- Tea Bags.....\$0.65 ea

Baked Goods

- Bagels & Cram Cheese.....\$1.55 per
- Fresh Bakery Cookies.....\$1.45 per
- Assorted Donuts.....\$.95 per
- Assorted Muffins.....\$1.05 per
- Cinnamon Rolls.....\$1.75 per
- Scones.....\$1.95 per
- ¼ Sheet Cake.....\$15.99
- ½ Sheet Cake.....\$24.99
- Full Sheet Cake.....\$36.99
- Fresh Fruit Platter.....\$2.35 per
- Fresh Vegetable Platter.....\$2.15 per

Box Lunches

Mike's Honey Bacon Club \$.....6.85

Ham, Turkey, Bacon, French dressing, Romaine Lettuce, Fresh Tomato Slices, Red Onion, Swiss Cheese on a Kaiser Roll

Crowd Pleaser Sub \$.....7.35

Ham, Roast Beef, Salami, Italian Dressing, Iceberg, Lettuce, and Fresh Tomato Slices on a sub roll

The Swiss Gobbler \$.....6.85

Roasted Turkey Breast, Iceberg Lettuce, Fresh Tomato Slices, Peppercorn Mayonnaise, and Swiss cheese on a croissant

JW's Chicken Caesar Bacon Wrap \$.....6.55

Grilled Chicken Breast, Bacon, Iceberg Lettuce, Fresh Sliced Tomato, Red Onion, Caesar Dressing on a Spinach Tortilla

Veggie Lovers Paradise \$.....6.35

Roasted Green Peppers, Red Onions, Mushrooms, Spinach, Carrots, and Broccoli on Foccascia Bread

All Box Lunches include chips, cookie, fresh fruit, and beverage. The above are sample sandwiches, any requests may be accommodated.