



BANQUET DINNER BUFFET

First Course Served

Select ONE:

- Caesar Salad
- Mixed Garden Greens w/Balsamic Vinaigrette
- Garden Salad w/Assorted Dressings

- Add Fresh Pear Salad \$1.25 per guest
Garden Greens tossed with Passion Fruit Vinaigrette, Feta, Walnuts & Fresh Pear
- Add Fresh Greens \$1.25 per guest
Tossed with Fresh Oranges, Orange & Lemon Citrus, Olive Oil, Fresh Basil, Red Onion & Bell Peppers

All Salads are served with Freshly Baked Bread & Zucchini Bread

Buffet Style

SELECT ONE CARVED MEAT:

- Roast Prime Rib of Beef w/Au Jus & Horseradish \$26 per guest
- Tenderloin of Beef w/Bourbon Glaze (5oz PP) \$28 per guest
- Top Round of Beef w/Au Jus & Horseradish \$21 per guest
- Baked Ham w/Pineapple Honey Glaze \$20 per guest
- Pork Loin w/Fruit Salsa & Homemade BBQ Sauce \$21 per guest
- Roast Turkey \$22 per guest

CHICKEN SELECTION

Select ONE:

- Chicken French
- Chicken Parmesan
- Chicken Au Poivre
- Chicken Marsala
- Stuffed Chicken Breast
- Chicken Roulade w/Artichoke & Cheese

SELECT ONE PASTA:

Penne, Farfalle OR Rotini

SELECT TWO PASTA SAUCES:

Vodka, Bolognese, Vegetarian Bolognese, Pesto, Marinara, Alfredo, Cajun Garlic Cream, Pureed Red Sauce or Primavera Natural (Red or Cream)

SELECT ONE:

Oven Roasted Potato, Mashed Potato, Bourbon Mashed Sweet Potato, Saffron Rice or Herbed Rice

FRESH VEGETABLE MEDLEY INCLUDED

Served at Table

Coffee, Tea & Decaf



Homemade Desserts

SELECT ONE:

Grandmas Apple Pie	Peach Custard Pie
German Apple Cake	Brownie Sundae
Homemade Sorbets	Assorted Mini Sweets
Flavored Cheesecake	Chocolate Mousse on Raspberry Sauce
Homemade Cheese Cake w/Berries	
Balsamic Cinnamon Poached Pear Wedges w/Vanilla Ice Cream	

Add \$1.00 Per Guest to Select These Desserts

Crème Brulee	Crème Brulee w/Berries
Di's Chocolate Peanut Butter Pie	Chocolate Peanut Butter Trifle
English Trifle	Lemon Raspberry Trifle

BUFFET ADDITIONALS

Seafood Jambalaya or Seafood Newburg w/Rice Selection	Add \$3.00 per guest
Filet of Sole Roulade w/Blue Crab Dressing	Add \$6.00 per guest
Salmon w/Seafood Mousse in Phyllo	Add \$6.00 per guest
Tilapia with Spicy Tropical Fruit Salsa	Add \$6.00 per guest
Fresh Vegetable Wellington	Add \$2.00 per guest
Pasta Salad w/ Mixed Seafood	Add \$1.50 per guest
Potato Bar	Add \$3.00 per guest

ADD TWO COLD SALADS: \$1.50 per guest

Pasta Salad w/ Fresh Vegetables	Cous Cous Salad
Potato Salad	Roasted Skin-On Potato Salad
Classic Macaroni Salad	Mixed Antipasto
Fresh Vegetable Crudités w/Dip	Asian Cucumber
Chopped Caprese	Tomato Cucumber Red Onion & Dill
Tomato, Feta & Fresh Basil	
Fresh fruit salad (available April-October only)	

** Dessert Displays are discounted when a full served or buffet dinner is scheduled

** Homemade Ice Cream & Sorbet Station Available



ADD AN ADDITIONAL COURSE

Homemade Soup Selections - Add \$3.00 Per Guest

Cream Soups

Pureed Potato & Garlic
Broccoli & Artichoke
Wild Mushroom
Seasonal Pumpkin w/Nutmeg
Black Bean
Potato & Bacon
Potato & Leek
Corn Chowder
Seafood Chowder (Extra \$1.50pp)

Additional Soups

Garden Vegetable Minestrone
Split Pea w/ Ham
Lentil & Ham
Borscht (Extra \$1.50pp)
Lemon Drop w/Chicken

Chilled Soups

Strawberry
Strawberry Banana
Strawberry Mango
Gazpacho
Cheeseburger

Bisques

Red Bell Pepper
Tomato

Add an Intermezzo Course Add \$2.00 Per Guest

Homemade Sorbet - Champagne, Mango Papaya, Twin Red Berry, Prickly Pear,
Orange & Lime Or Ask About Other Available Flavors



BANQUET SERVED DINNER SELECTIONS

(Select up to FOUR Entrees - Amounts of each due in advance)

FRESH GARDEN SALADS

Select One Salad:

Caesar Salad

Mixed Garden Greens w/Balsamic Vinaigrette

Garden Salad w/Assorted Dressings

Add Fresh Pear Salad \$1.25 per person

Garden Greens tossed with Passion Fruit Vinaigrette, Feta, Walnuts & Fresh Pear

Add Fresh Greens \$1.25 per person

Tossed with Fresh Oranges, Orange & Lemon Citrus, Olive Oil, Fresh Basil, Red Onion & Bell Peppers

All Salads are served with Freshly Baked Bread & Zucchini Bread

ENTREES

Poultry

Chicken French

Chicken Marsala

Chicken Parmesan

Stuffed Chicken Breast

Chicken Au Poivre

\$21.00 Per Guest

Roasted Turkey w/Stuffing & Cranberry

Chicken Flamenquin w/Fresh Tomato Salsa

Chicken, Artichoke & Chevre Baked in Phyllo

Chicken in Puff Pastry w/Spinach & Goat Cheese

Chicken Roulade Beurre Blanc w/ Pesto, Pureed Red Bell Pepper, OR Cheese & Artichoke

\$23.00 Per Guest

Beef

Queen Cut Prime Rib of Beef Au Jus \$27

King Cut Prime Rib of beef Au Jus \$32

8oz Filet Mignon w/Bourbon Sauce \$32

Sliced Beef Tenderloin w/Bacon Gorgonzola Cream Sauce \$27

Strip Steak Au Poivre \$25

Strip Steak w/Sautéed Mushrooms \$25



Vegetarian
(Vegan Entrees Available)

Fresh Vegetable Wellington

Vegetable Parmesan

Gateau of Crepe

Stuffed Portobello Mushroom

Fettuccini Alfredo w/Broccoli

\$21.00 Per Guest

Seafood

Haddock w/ Fruit Salsa in Honey Ginger Balsamic

Twin Crab Cakes Remoulade

Haddock w/ Sweet Tropical Fruit & Coconut Puree

Seafood Stuffed Fish

\$21.00 Per Guest

Filet of Sole Roulade w/Blue Crab Dressing

Sesame Crusted Mahi Mahi

Salmon w/ Seafood Mousse in Phyllo

Broiled Sea Scallops

Blackened Salmon w/Spicy Tropical Fruit Salsa

\$27 Per Guest

Pork

Ham w/Pineapple Honey Glaze

Center Cut Bone-In Pork Chop

Roasted Pork Loin w/Fresh Mango & Pear Salsa in a Honey Ginger Balsamic

\$21 Per Guest

Market Priced Entrees

Twin 5oz. Cold Water Lobster Tails

Classic Surf & Turf - 8oz. Filet Mignon with 5oz. Lobster Tail

Blackened Chilean Sea Bass w/Tomato Salsa

Veal Oscar

Veal Osso Buco

Rack of Lamb w/ Rosemary Glaze & Fruit Chutney

Various Combination Entrees Available (Two Proteins on the plate)

All Entrees Include:

* Select ONE:

Oven Roasted Potato, Mashed Potato, Twice Baked Potato, Bourbon Mashed Sweet Potato, Herbed or Saffron Rice Mold

* Fresh Vegetable Medley

* Regular & Decaf Coffee & Herbal Teas

* One Homemade Dessert



Homemade Desserts

Select ONE:

Grandmas Apple Pie
German Apple Cake
Homemade Sorbets
Flavored Cheesecake
Homemade Cheese Cake w/Berries
Balsamic Cinnamon Poached Pear Wedges w/Vanilla Ice Cream
Peach Custard Pie
Brownie Sundae
Assorted Mini Sweets
Chocolate Mousse on Raspberry Sauce

Add \$1.00 Per Guest to Select These Desserts

Crème Brulee
Di's Chocolate Peanut Butter Pie
English Trifle
Crème Brulee w/Berries
Chocolate Peanut Butter Trifle
Lemon Raspberry Trifle

ADD AN ADDITIONAL COURSE

Homemade Soup Selections - Add \$3.00 Per Guest

Cream Soups

Pureed Potato & Garlic
Broccoli & Artichoke
Wild Mushroom
Seasonal Pumpkin w/Nutmeg
Black Bean
Potato & Bacon
Potato & Leek
Corn Chowder
Seafood Chowder (Extra \$1.50pp)

Additional Soups

Garden Vegetable Minestrone
Split Pea w/ Ham
Lentil & Ham
Borscht (Extra \$1.50pp)

Chilled Soups

Strawberry
Strawberry Banana
Strawberry Mango
Gazpacho

Bisques

Red Bell Pepper
Tomato

Add an Intermezzo Course Add \$2.00 Per Guest

Homemade Sorbet - Champagne, Mango Papaya, Twin Red Berry, Prickly Pear,
Orange & Lime Or Ask About Other Available Flavors

Add a Pasta Course

Penne, Farfalle or Rotini Pasta \$3.00 Per Guest
Cheese Tortellini or Homemade Cannelloni \$4.00 Per Guest

Sauces - Select One Pasta Sauce:

Vodka, Bolognese, Vegetarian Bolognese, Pesto, Marinara, Cajun Garlic Cream,
Alfredo, Red Sauce or Primavera Natural (Red or Cream)

All food & Beverage Prices are subject to New York State Sales Tax and 20% Service Charge.
Payment is required in the form of Check, Cash or Money Order
unless other arrangements have been made in advance.