



## **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*

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***\*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)***

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

## **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***

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

***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*