

Buffet I • Select Two Entrees

Fresh Roasted Turkey Breast
 Roast Loin of Pork/Apple Cream Sauce
 Carved Steamship Round of Beef au Jus
 London Broil/Mushroom Sauce
 Orange Roughy w/ Lemon Butter Sauce
 Vegetable or Meat Lasagna
 Beef Tips Diane
 Grilled Creole Chicken
 Chicken Piccata or Chicken Hunter
 Herbed Lemon Chicken Breast

\$26.50 per person

Buffet II • Select Two Entrees

Carved Prime Rib of Beef au Jus
 Carved Beef Tenderloin/Bearnaise
 Carved Marinated Pork Tenderloin
 Halibut Nantucket
 Grilled Turkey Chops/Pinot Noir Sauce
 Chicken Breast Florentine
 Chicken Marsala or Chicken Tuscany
 Chicken St. Jacques w/ Shrimp & Scallops
 Apple Almond Raisin Stuffed Chicken
 Grilled Salmon w/ Fresh Pineapple Salsa

\$32.50 per person

Buffets I & II Include Assorted Rolls & Whipped Herb Butter

Buffet I & II • Select Four Accompaniments

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|------------------------------|-------------------------------|---------------------------------|
| RSVP Signature Salad | Fresh Vegetable Medley | Wild & Brown Rice |
| Tossed Garden Salad | Green Beans Almondine | Parmesan Whipped Potatoes |
| Caesar Salad | Broccoli Casserole | Garlic Roasted Potatoes |
| Mediterranean Salad | Grilled Vegetables | Asiago Potato Casserole |
| Spinach Salad/Bacon Dressing | Green Beans with Caramelized | Garlic Mashed Potatoes |
| Corn O Brien | Onions and Mushrooms | Au Gratin or Scalloped Potatoes |
| Fresh Fruit Salad | Sugar Snap Peas with Pimiento | Herbed Red Skin Potatoes |
| Rotini Pasta Salad | Honey Glazed Carrots | Sweet Potato Soufflé |
| Black Bean & Rice Salad | Rice Jardinière | Rosemary Roasted Red Potatoes |
| | Rice Pilaf | |

Prices do not include 20% service charge and 6.5% sales tax
 (Above does not apply to Cash Bars)

Buffet III • Hors d Oeuvre Stations
"Create Your Own"

Carving Stations

All Carving Stations served with Mini Rolls

Fresh Turkey Breast

Served with Cranberry Mayonnaise & Honey Mustard

Honey Mustard Pork Loin or Round of Beef

Served with Horseradish Sauce and Bearnaise

Roast Tenderloin of Beef

Served with Bearnaise and Horseradish Sauce

Pasta Station

Rotini Annabelle and Bow-Tie Marinara

Cheeses and Fresh Vegetables w/ Dip

An Abundant Display of Cheeses

Crackers and Breads

Fresh Vegetables w/ Dip

Fresh Fruit Display

Seasonal Fresh Fruits with Yogurt Dip

Our Famous Sautéed Mushroom Bar

Your Guest Can Top with Their Choice of:

Creamed Spinach, Seafood Mornay,

Italian Sausage Marinara, Herbed Cream Cheese,

Fresh Herbs and Fresh Grated Parmesan Cheese

Garlic Mashed Potato Bar

Served in Champagne Glasses with Your Choice of Toppings:

Bacon, Cheddar, Salsa, Scallions, Capri Vegetables,

Sautéed Mushrooms and Sour Cream

All Four Hour Receptions Include: (\$400 for additional hour beyond 4 hours plus the cost of your bar package)

Linen Tablecloths & Linen Napkins • Skirted Cake, Gift, Bridal and Buffet Tables • Fine China & Flatware • Set Up and Clean Up of Banquet Hall

Complimentary Cake Cutting Service • Complimentary Champagne Toast for Bridal Party • House Wines, Draft Beer & Soft Drinks

Gourmet Coffee Bar with Assorted Toppings

\$5300 Minimum on Saturday Evening For Room 1 and \$6625 Minimum on Saturday Evening For Grand Ballroom (excluding service charge and tax)

Why Not Add On a Celebratory Champagne Toast for All Your Guests For an Additional \$2.00 per person

Spirits

Open Bar

(Cocktails)

\$8.95 per person

(\$2.25 per person for Each Additional Hour)

Cash Bar

Cocktails \$5.00

Tab Bar

Cocktails \$5.00 each

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