

Rehearsal Dinner Menu

BUFFET SELECTIONS:

(Minimum of 30 guests required for buffets)

Buffet #1 \$15.95 per person

Herb roasted chicken, beer battered and baked cod, roasted potatoes, vegetable du jour, seasonal mixed greens with dressings, selected prepared salads and fresh vegetable crudités, rolls, coffee, iced tea, hot tea or milk.

Buffet #2 \$16.95 per person

Roast sirloin of beef, baked tilapia with lemon cream sauce, smoked honey baked ham, steamed baby red potatoes, vegetable du jour, seasonal mixed greens with dressings, selected prepared salads and fresh vegetable crudités, rolls, coffee, iced tea, hot tea or milk.

Buffet #3 \$17.95 per person

Beef burgundy, lemon dill salmon, chicken breast with marsala sauce, horseradish mashed potatoes, vegetable du jour, seasonal mixed greens with dressings, selected prepared salads, domestic cheese tray, rolls, coffee, iced tea, hot tea or milk.

PLATED DINNER SELECTIONS

(Maximum of three entrees allowed)

Entrees include tossed salad, vegetable du jour, chef's choice of starch, rolls with butter, coffee, tea or milk.

\$13.95 Per Person

Herb Crusted Tilapia

Boneless fillet of tilapia topped with seasoned bread crumbs baked golden brown and served on a pool of lemon cream sauce.

Roast Sirloin of Beef

Seasoned and slow roasted, sliced and topped with a mushroom demi-glace.

Chicken Parmesan

Breaded breast of chicken covered in marinara sauce and topped with mozzarella and parmesan cheeses served over linguini.

Roast Pork Loin

Encrusted in our special seasoning and roasted slow then sliced and served with apple brandy sauce.

