

SOCIAL MENU

HORS D' OEUUVRES

Presented Buffet Style

\$110 per 50 pieces - Sold in 50 piece increments

Crab Stuffed Mushroom Caps  
Spinach Stuffed Mushroom Caps  
Pork or Vegetable Eggrolls  
BBQ Meatballs

Bacon Wrapped Water Chestnuts  
Fresh Tomato Bruschetta  
Buffalo Chicken Skewers  
Chicken Salad Croustade

CHARCUTERIE TRAYS

\$4 per Guest

Seasonal Fresh Fruit  
Vegetable Crudite w/ Onion Dill Dip  
Cheese, Sausage, & Crackers

BREAKFAST BUFFETS

**Executive Continental**

Coffee, orange juice, muffins, bagels, cream cheese, butter, fresh sliced seasonal fresh fruit. \$14

**The Bunker**

(Minimum 35 Guests)

Freshly scrambled eggs, breakfast potatoes, bacon, & fresh sliced seasonal fruit. Served with Coffee & Orange Juice. \$18

Add Sausage Gravy & Biscuits. \$4

LITE BUFFET

**Showers & Flowers**

Assortment of silver dollar sandwiches with your choice of Turkey, Ham, Roast Beef, & Chicken Salad, pasta salad, chips, & cookie. \$18

Add Vegetable Tray \$4

Add Fruit Tray \$4

BEVERAGES

Coffee - \$2 per Guest  
Orange Juice - \$4 per Guest  
Lemonade - \$3 per Guest  
Mimosa - \$7 per Guest

All Food & Beverage prices are assessed a Twenty-One percent (21%) service charge & Five and One-Half percent (5.5%) sales tax.

Prices are guaranteed 90 days prior to the event

## SOCIAL MENU

Served with assorted warm rolls & butter, choice of one (1) starch & one (1) vegetable, & coffee.  
Add House Salad \$4 per Guest

### BUFFETS

Minimum 35 Guests

#### The Tour, \$30

Select 2 Entrees

Bone-In Herb Chicken 

Baked Italian Whitefish

Sliced Roast Beef with Au Jus 

Garlic Parmesan Chicken Breast

Mostaccioli 

Sliced Pork Loin with Gravy

Cranberry BBQ Chicken 

Select 2 Sides

Parmesan Whipped Potatoes

Bacon & Cheddar Mashed Potatoes

Sautéed Wild Rice Medley

Garlic Roasted Potatoes

Sautéed Zucchini & Yellow Squash (Seasonal)

California Blend Veggies

Steamed Broccoli 

Green Beans Almandine

Steamed Asparagus (Seasonal) 

#### Fish Fry, \$25

(Friday Only)

Fresh Cod, beer-battered, fried or baked, Bone-In Herb Chicken, homemade Potato Pancakes & Corn Fritters with maple syrup, coleslaw, applesauce, tartar sauce, & lemons.

### PLATED SELECTIONS

Select 2 Dishes

#### Top Sirloin

Grilled six ounce sirloin, finished with red wine sauce & sautéed mushrooms. \$45

#### Roast Pork Loin

Fresh pork loin, pan seared, roasted & finished with a garlic butter sauce. \$24

#### Garlic Parmesan Crusted Chicken

Fresh chicken breast, sautéed & finished with a garlic parmesan crust. \$26

#### Chicken Parmesan

Lightly breaded boneless chicken breast topped with mozzarella cheese, served w/ cheese tortellini marinara, & vegetable du jour. \$26

#### Baked Italian Whitefish

Center cut cod topped with fire roasted red peppers, tomatoes, zucchini, & onions, baked in a parmesan crust. \$24

#### Gourmet Five Cheese Ravioli

Two giant ravioli stuffed w/ Parmesan, Asiago, Sharp Provolone, Mozzarella, & Ricotta cheeses, served in a light creamy vodka sauce. \$24

#### Oven-Roasted Couscous

Assorted Fresh roasted vegetables with basil, lemon, and couscous. \$22

 : Vegetarian

 : Gluten Free

 : Vegan

All Food & Beverage prices are assessed a Twenty-One percent (21%) service charge & Five and One-Half percent (5.5%) sales tax.

Prices are guaranteed 90 days prior to the event