



WEDDING BUFFET PACKAGES

PACKAGE # 1

\$44.95

Appetizer table + starters + 2 entrees and 3
sides


PACKAGE # 2

\$35.95

Cheese, crackers, pepperoni
Starters + 1 entree and 2 sides

PACKAGE # 3

Appetizers + Small buffet
(price customizable upon choices)



All packages are able to be customized to cater to
your unique wedding reception desires. All
packages include services listed in wedding
contract.

HORS D'OEUVRE

Start your reception with appetizers and a cocktail hour for your guests. Appetizers can be enjoyed in the pavilion reception site or outside at the clubhouse patio by the ceremony site

Appetizer Table

A display of Cheeses, Crackers, sliced pepperoni

Fruits and Vegetables with dips.

Meatballs (Marinara or Swedish)

\$5/guest

Additional Appetizer add-ons

(\$3.50 each/guest)

Served butler style

Feta and Sun Dried Tomato with ricotta in phyllo

Bacon wrapped dates stuffed with goat cheese

Antipasto kebab - kalamata olive, fire roasted tomato, fresh mozzarella, marinated artichoke

Stuffed Mushrooms - seafood or spinach and Boursin stuffing options

Brie and Raspberry with almonds in phyllo

Mini Egg Rolls/Duck sauce

Bruschetta

Bacon wrapped Scallops/ BBQ sauce (+\$1)

Charcuterie Table:

Artisanal cheeses and cured meats

Baguettes and jam

Olives and Relish pairings

Grapes and fresh dill

\$10/guest

nuts can be added upon request

SMALL BUFFETS

Our small buffets are a great option to add on to extended length cocktail hours, to the end of your reception, or perfect for those looking for a small grazing type meal for their guests

Pizza:

Sheets or Rounds

Choose your sauce - marinara or white garlic

Toppings: mozzarella cheese, spinach, mushrooms, pepperoni, sausage, chicken, broccoli,
Olives, bacon

\$12/guest

Wings:

Jumbo Chicken wings

Choice of sauce:

Mild, Medium, BBQ, Teriyaki, Sweet Chili

Served with: Celery, blue cheese, fresh garlic, and parmesan

\$10/guest

Taco Bar:

Soft Flour tortillas and warm corn tortilla chips

Seasoned ground beef, Chicken, seasoned black beans, white rice

Warm nacho cheese

Lettuce, shredded cheddar, tomatoes, black olives, jalapenos,

Fresh salsa, guacamole, sour cream

Fresh cilantro

Upgrades: pork carnitas +\$1, Strip steak +\$5

\$20/guest

BBQ Bar:

Choice of BBQ Ribs or Chicken halves

Macaroni and Cheese

Green Beans

Coleslaw

Dinner Rolls/Slider Rolls

\$22/guest

STARTERS

Start off your meal with a salad of your choosing accompanied with fresh dinner rolls and butter

Tossed Salad

Mixed Greens, Tomatoes, Cucumbers, Onions
Dressings (Choice 2): Italian, Ranch, Balsamic, Honey Mustard

Caesar Salad

Romaine, Parmesan Cheese, Caesar Dressing,
Croutons on side

Cold Salad Options:

Macaroni Salad

Potato Salad

Coleslaw

Family style service: add \$0.50/guest

ENTREES

Choose from a variety of our entree options to create your ideal menu for you and your guests

BEEF

Roast Beef - Sliced thin in Aju
BBQ Brisket - in house made BQ sauce
London Broil - char broiled in house marinade
Beef Tips - in gravy and mushrooms

Prime Rib (add \$4)

POULTRY

Chicken Breast - lemon garlic marinated and grilled
Chicken Cordon Bleu - breaded and stuffed with ham and Swiss cheese topped in cordon bleu sauce
Chicken Marsala - grilled in a wine sauce with mushrooms
Greek Chicken - stuffed with spinach and feta cheese
Chicken Parmesan - breaded and topped with marinara and broiled mozzarella and parmesan cheese
Chicken Spiedies - in our house spiedie sauce
Roasted Chicken on the bone - seasoned with lemon, garlic and rosemary
Oven Roasted Turkey Breast - Tender seasoned white meat

PORK

Pork Loin - with a rosemary and garlic rub
Sweet & Sour Pork - Bell peppers & pineapple sauce
BBQ Pork Loin - House BBQ Sauce
Hot Sausage Links - Served with peppers & Onions
Honey Glazed Ham - Honey and brown sugar glaze

FISH

Salmon, Haddock, or Tilapia
Pick a sauce:
Lemon wine, Dill, Pesto, or Maple Mustard Glaze

ENTREES

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VEGETARIAN AND VEGAN DISHES

Eggplant Parmesan - breaded eggplant, house marinara, broiled parmesan and mozzarella
cheese

Mushroom Risotto - creamy risotto with sauteed button and cremini mushrooms

Baked Tofu stir fry - baked tofu, rice and stir fry veggies in light soy glaze

SIDE DISHES

Choose from our side options to compliment your entrees

VEGETABLES

Green Beans w/ sliced Almonds

Corn - with butter and dill

Broccoli - with butter and dill

Seasonal Vegetable Blend

Glazed Carrots - brown sugar and maple butter

Roasted Brussel Sprouts

POTATOES AND RICE

Cheesy Scalloped Potatoes

Garlic Mashed Potatoes

Salt Potatoes

Roasted Garlic & Rosemary Potatoes

Baked Potato

Rice Pilaf

Steamed Wild Rice Mix

PASTA

Pick one: Penne, Bowties, Elbow Macaroni, Linguine, Fettuccine

Pick your sauce: Marinara, Alfredo, Vodka, Pesto, Cheese Sauce
or White wine cream sauce

OR

Baked Ziti: Penne with marinara, mushrooms, topped with mozzarella cheese

Additional Entree +\$7 Additional Side Dish +\$3.50

BAR OPTIONS

Open Bar: House Liquors, Wine, Draught Beer and Soda

1st Hour \$13.00

2nd Hour \$8.00

4th Hour \$4.00

Wine – Draught Beer – Soda for 4 hours

\$18.00 per guest

Draught Beer & Soda for 4 hours

\$16.00 per guest

Domestic beer: Bottles and cans add \$1.00 per guest

*If no open bar: Bartenders would be \$100 for the 4 hours

One bartender for every 75 guests*

All prices subject to 8% tax ad 20% service fee

3% fee additional on all card payments