

Luncheon Menu 2009

Grilled Chicken or Salmon Salad

Mandarin Orange Chicken Salad

Garden Salad with Specialized Condiments

Minestrone - Chicken Pasta - Stracciatella Soup.

The above luncheon salads are served with a bowl of soup of your choice and fresh baked Italian bread. Desserts upon request - additional.

Cake cutting fee per person.

Buffet or Family Style

Choice of Pasta:

Penne with Meat or Marinara Sauce

Garden Salad

Choice of One Meat:

Top Round of Beef with Gravy

Oven Roasted Chicken

Roasted Italian Sausage with Peppers and Onions

Roasted Pork Loin with Gravy

Basted Turkey with Gravy

Choice of Potato:

Oven Roasted Potato

Seasoned Red Skin Potato

Garlic or Plain Mashed Potato

Gravy additional .50 per person

Choice of Vegetable:

Green Bean Almondine, Vegetable Mix, Prince Edward Green Bean Medley

Choice of Dessert:

Lemon or Raspberry Italian Ice

Chocolate, Vanilla, Mackinac Island Fudge or Spumoni Ice Cream

Chocolate Mousse

Complimentary cake cutting

**Hot Coffee, Hot tea and Ice Tea & Pitchers of Soda included*

** Fresh baked bread served with every meal**

Mimosa Punch (serves 40)

Non-alcoholic Punch (serves 40)

Wine Station (5 750ml bottle - serves 35-40)

Additional bottles

Assorted Cheese & Crackers

Fresh Vegetables & Dip

Fresh Fruit Display

**Price includes 5 hour hall rental,
white linen table cloths, napkins, skirting.
(50 People Minimum) cake cutting service
Prices subject to 6% sales tax and 18% service fee.**

Luncheon ~ Individual Plate

Available Sunday 5 hours
(50 People Minimum)

Garden Salad

Chicken Piccata

Boneless chicken breast lightly breaded with a white wine, and butter sauce topped with mushrooms, lemon, artichokes and capers

Chicken Marsala

Boneless chicken breast lightly breaded and topped with a Marsala Wine and mushroom sauce

Roast Loin of Pork

Roasted loin of pork sliced and topped with Gravy

Roasted Salmon

Prime Rib of Beef

9 oz. herb seasoned prime rib served in au jus

Petite Filet Mignon

6 oz. char broiled center cut of tenderloin served with mushrooms and natural juices

Combination Plate (choice of one meat and one chicken):

6 oz. Filet Mignon Chicken Piccata

8 oz. N.Y. Strip with Mushrooms Chicken Marsala

Choice of Potato:

Redskin Potato

Oven Roasted Potato

Twice Baked Potato

Choice of Vegetable:

Fresh Asparagus

Vegetable Medley

Green Bean Almondine

Sugar Snap Peas

Prince Edward Green Bean Medley

Choice of Dessert:

Lemon or Raspberry Italian Ice

Chocolate, Vanilla, Mackinac Island Fudge or Spumoni Ice Cream

Chocolate Mousse

Complimentary cake cutting

Hot Coffee, Hot tea and Ice Tea & Pitchers of Soda included

* Fresh baked bread served with every meal*

Choice of Soup:

Choice of Pasta:

Mimosa Punch (serves 40)

Non-alcoholic Punch (serves 40)

Wine Station (5 750ml bottle - serves 35-40)

Additional bottles

Assorted Cheese & Crackers

Fresh Vegetables & Dip

Fresh Fruit Display

Luncheon Buffet

Available Sundays for 5 hours
(50 People Minimum)

Choice of Pasta:

Penne or Fettuccine with Meat or Marinara Sauce

Garden Salad

Choice of two Entrees:

Top Round of Beef with Gravy

Oven Roasted Chicken

Roasted Italian Sausage with Peppers and Onions

Roasted Pork Loin with Gravy

Oven Basted Turkey with Gravy

Choice of Potato:

Oven Roasted Potato

Garlic Mashed Potato

Redskin Potato

Duchess Potato

Mashed Potato with Gravy

Choice of Vegetable:

Prince Edward Green Bean Medley

Sugar Snap Peas

Vegetable Medley

Baby Asparagus

Green Bean Almondine

Choice of Dessert:

Italian Ice (Lemon or Raspberry)

Chocolate Mousse

Vanilla, Chocolate, Mackinac Island Fudge or Spumoni Ice Cream

Complimentary cake cutting

Hot Coffee, Hot tea and Ice Tea & Pitchers of Soda included

** Fresh baked bread served with every meal**

Choice of Soup: additional

Choice of Pasta: additional

Mimosa Punch (serves 40)

Non-alcoholic Punch (serves 40)

Wine Station (5 750ml bottle - serves 35-40)

Additional bottles

Assorted Cheese & Crackers

Fresh Vegetables & Dip

Fresh Fruit Display

All Prices are Subject to 6% sales tax and 18% service charge

Beverage Service

Luncheon Bar Service 5 hours

Dinner Bar Service 6 hours

Soft Drink and Juice Service with bartender(s), ice, and glassware

The following bar services include: bartender(s), ice, glassware, condiments, juices, mixes, soft drinks, Budweiser draft beers, Montepulciano Red Wines, Pinot Grigio White Wine, White Zinfandel Wine and Sweet and Dry Vermouth.

Beer/Wine/Soft Drinks

Red and white wines with Budweiser Draft Beer

Standard Bar Service included in dinner prices

*Canadian Whiskey, Vodka, Gin, Rum, Scotch, Bourbon, Brandy, Amaretto, Anisette, Peppermint Schnapps, and Peach Schnapps
Additional Brands available at additional charge upon request.*

Premium Bar Service

*Canadian Club Whiskey, Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Dewar's White Label Scotch, Jim Beam Bourbon, Amaretto, Christian Brothers Brandy, Southern Comfort, Anisette, Peppermint Schnapps, and Peach Schnapps
Additional Brands available at additional charge upon request.*

Deluxe Bar Service

*Crown Royal, Absolute Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan Spice Rum, Chivas Regal Scotch, Christian Brothers Brandy, Southern Comfort, Jack Daniels Bourbon, Peach Schnapps, Peppermint Schnapps, Hennessy Cognac, Amaretto Di Saronno, Grand Marnier, Frangelico, Kahlua, Drambuie, Baileys Irish Cream and Sambuca
Additional Brands available at additional charge upon request.*

Coffee Service

**Coffee & Tea service available throughout the meal and dessert course.
Additional Coffee service throughout the evening may be purchased
Coffee/Tea Station
Espresso & Cappuccino-available at bar*

Extended Bar Hours (per half hour) with advance notice: