

Menu

Breakfast

Continental#1.....\$4.95
Danish, Mini-Muffins, Juice, Coffee, and Tea

Continental #2.....\$5.95
Muffins, Danish, Bagels and Cream Cheese, Fruit Cup, Juice, Coffee, and Tea

Home-style Breakfast.....\$7.00
Fluffy Scrambled Eggs, Hash Browns, Hot Biscuits with Butter, Jelly, and Jam, Juice, Coffee and Tea

With Bacon and Sausage.....\$8.00

Grilled Ham Steak.....\$8.50

Sirloin Steak 5oz.....\$9.95

Breakfast Buffet (20 person minimum)9.95
Fluffy Scrambled Eggs with Bacon, Sausage, Hash Brown Potatoes, Biscuits and Gravy, Assorted Jellies and Jams, Juice, Coffee, and Tea.

Baked Omelet Casserole (serves 25).....\$8.95/per.
Casserole baked with fresh mushrooms, green pepper, sausage, onion, and cheese. Served with assorted muffins and Danish, fresh fruit tray and Coffee and Tea.

On the Side

Assorted Mini Muffins.....\$12.00/dz.

Danish Pastries.....\$1.50ea.

Croissants with Jams and Jelly.....\$1.50ea.

Bagels and Cream Cheese.....\$1.50ea.

Fresh Baked Cinnamon Rolls.....\$20.00/dz.

Fresh Baked Blueberry Muffins.....\$20.00/dz.

Assorted Fresh Fruit Bowl.....\$1.00/pc.

Long John Coffee Cake.....\$15.00ea.

Blueberry Bundt Cake.....\$30.00ea.

Apple Strudel Coffee Cake.....\$30.00ea.

Coffee, and Tea.....\$12.00/pot or.....\$20.00/gal.

Juice (Orange, Tomato, and Apple).....\$15.00/ltr.

Bottled Water.....\$1.50ea.

Hot Chocolate.....\$1.50ea.

Casual Lunches

All served with Coffee or Tea

Deli Platter.....\$8.50
Deli ham, turkey, American and Swiss cheese piled high on a Kaiser roll and garnished with lettuce, tomato and a dill pickle spear. Served with your choice of pasta salad, potato salad, or Cole slaw. Condiments are served on the side.

Deli Buffet (20 person minimum).....\$8.75
A bountiful platter of deli sliced turkey, ham, and roast beef served with trays of American and Swiss cheese, lettuce, tomato, and pickle spears, and assorted breads. A selection of pasta, potato, and cabbage salads will also be provided.

Soup, Salad, Sandwich (20 person minimum).....\$9.00
A steaming kettle of soup served along side a salad bar, featuring salad greens, grated cheddar cheese, bacon bits, croutons, onions, green pepper, tomato wedges and assorted salad dressings and served with of a heaping platter of turkey croissant sandwiches garnished with lettuce and tomato.

Soup and Croissant.....\$8.25
Soup du Jour served with a buttery croissant piled high with shaved ham and Swiss cheese, and garnished with lettuce, tomato, and pickle spear.

Chef Salad.....\$8.75
Fresh salad greens topped with julienne ham, turkey, American and Swiss Cheese, tomato wedges, hard boiled eggs, and croutons. Served with your choice of dressings and fancy crackers on the side.

Super Salmon Salad.....\$9.50
An assortment of salad greens mixed with green pepper, green onion, cauliflower, broccoli, tomato, and cucumber. On top we crumble feta cheese and broiled salmon. We serve this salad with garlic bread and Caesar dressing on the side.

Sandwich Board.....\$7.95
A delicious sandwich served with your choice of Cole slaw, potato salad, or pasta salad and dill spear. Sandwich selections: Italian beef, executive club, rib eye steak, grilled chicken breast, hot ham and cheese.

Box Lunches

Lunches boxed for your convenience. Beverages are not included. Minimum order for delivery is 15 lunches.

The Deli Sandwich.....\$7.95
Your choice of turkey breast, roast beef, honey cured ham, tuna salad, chicken salad, or vegetarian all served on a large croissant or Kaiser roll and garnished with pickle, lettuce and tomato. This is served with your choice of potato salad, pasta salad or Cole slaw and two chocolate chip cookies. Fresh fruit can be added for \$1.00 per lunch. A minimum of ten box lunches is required for each selection.

Special Fare

Mexican Fajita Buffet.....\$9.50
 Chicken breast cut into thin strips or tender grilled sirloin beef strips sautéed with onion and green pepper. Served with steamed wheat tortilla shells, sour cream, salsa, guacamole, and taco chips. Along side we also serve Spanish rice and refried beans topped with jack cheese.

Baked Lasagna Buffet.....\$9.00
 Delicious vegetarian or hearty meat lasagna baked and generously portioned. Served with a full salad bar and crisp browned garlic bread.

All American Hamburger Buffet.....\$9. 50
 The American favorite offered the way you like it. One third pound hamburger patties grilled to well done and offered with the following condiments: grilled onions and peppers, sautéed mushrooms, American and Swiss American cheeses, bacon, lettuce, tomato, onion, and dill pickles. Potato salad and Cole slaw are also served. For groups under 25 we will substitute French fried potatoes for potato salad.

Stir Fry Buffet.....\$9.75
 Chilled Napa cabbage salad, deep fried egg rolls, Teriyaki chicken or beef sautéed to perfection and served with stir fried oriental vegetables in a light brown sauce, long grain white rice, crisp chow mien noodles, hot mustard, sweet and sour sauce and fortune cookies.

All special fares includes coffee, tea, or iced tea.

Soup or Chili Sourdough Bread Bowl.....\$9.50
 A hollowed large round loaf of sourdough bread served hot and filled with steaming hot chili or your choice of soup. We serve this with a full salad bar and a basket of fancy crackers.

Pizza Lovers Delight.....\$9.50
 Individual assorted pizzas (sausage and mushroom, pepperoni and green pepper, and cheese) sauced and covered with mozzarella cheese and baked to perfection and served with our full salad bar. For small groups under thirty we will be glad to let each person select their choice of two ingredients.

The Salad Bar.....\$7.50
 Any where you see a salad bar offered with a meal selection, we provide the following ingredients: Mixed green lettuce, tomato wedges, grated cheddar cheese, onions, bacon bits, cucumbers, green peppers, croutons, green olives and a choice of three salad dressings. We offer it by itself with rolls and butter for the above price.

Take me out to the ballpark.....\$8.95
 Grilled quarter pound all beef hot dogs and brats, baked beans, potato chips, Sauer kraut, onions, pickle relish, mustard, ketchup, dill pickles, hot peppers, grilled peppers and onions, fresh hot dog buns, and topped off with an assortment of ice cream bars.

*All buffets have a 30 person minimum.
 Due to Health and Safety Regulations, we can only leave food on the buffet for a maximum of two hours.*

Luncheon

Appetizers (Select One)

Chilled tomato juice, steaming cup of vegetable soup, crisp garden salad, cole slaw, cottage cheese, fruit cocktail or cheese and fruit plate.

Entrees (Select One)

- Tender roast beef slices in brown sauce.....\$10.50
- Roast quarter chicken served with baked dressing\$10.50
- Boneless breast of chicken baked in mushroom cream sauce.\$10.50
- Baked glazed ham steak with pineapple.....\$10.50
- One half pound chopped Angus beef grilled with onions and green peppers.....\$10.50
- Salmon fillet baked with capers and lemon butter.....\$12.50
- Baked sole in lemon butter.....\$12.50
- Two piece fried chicken.....\$9.50

Vegetables (Choose Two)

- Baby Peas with Mushrooms
- Green Bean Almandine
- Broccoli Normandy
- Sweet Corn with Red Peppers
- Carrots Seasoned with Lemon Butter
- Creamy Whipped Potatoes
- Baked Potatoes with Sour Cream and Butter
- Rice Pilaf
- Baked Sweet Potatoes with Brown Sugar and Butter
- Parsley Potatoes

Sweet Ending (Choose One)

- Scoop of Sherbet or Ice Cream
- Apple or Peach Cobbler
- Frosted Chocolate Brownie
- Assorted fresh baked cookies

All lunches are served with hot rolls and butter, and include your choice of coffee, tea, or iced tea.

Lunch selections will not be served after 4pm.

Dinner Menu

Appetizers (Select One)

Chilled tomato juice, Steaming cup of vegetable soup, Crisp garden salad, Cole Slaw, Cottage Cheese, Fruit Cocktail or Cheese and fruit plate.

Entrees (Select One)

Tender roast beef slices in brown sauce.....\$15.95

Roast half chicken served with baked dressing ..\$14.95

Boneless chicken breast in mushroom cream sauce-
\$15.50

Baked glazed ham steak with pineapple.....\$13.95

One half pound chopped Angus beef grilled with onions
and green peppers.....\$13.75

Salmon fillet baked with capers and lemon butter\$16.95

Pork chops stuffed with cornbread stuffing.....\$16.95

Baked fillet of sole in lemon butter.....\$16.95

One half fried chicken.....\$13.50

Stuffed game hen.....\$19.95

Roast prime rib of beef.....\$18.95

Chicken Kiev.....\$16.95

Chicken cordon bleu.....\$16.95

Roast pork loin with cornbread stuffing.....\$17.95

Vegetables (Choose Two)

Baby peas with mushrooms

Green beans almandine

Broccoli Normandy

Sweet Corn with red peppers

Carrots Seasoned with lemon butter

Creamy whipped potatoes

Baked potatoes with sour cream and butter

Rice pilaf

Baked sweet potatoes with brown sugar and butter

Parsley potatoes

Sweet Ending (Choose One)

Scoop of sherbet or ice cream

Apple or peach cobbler

Frosted chocolate brownie

Assorted cookies

All dinners are served with hot rolls and butter, and include your choice of coffee, tea, or iced tea.

Dinner Buffet

30 person minimum

\$15.95 Per Person, Add \$3.00 For Third Entree
Assorted Dessert Table Add \$2.50

The Salad Bar

plus your choice of potato salad, Cole slaw, pasta salad, cottage cheese or jello salad

The Main Course

(choice of two)

roast beef au jus, bake glazed ham with pineapple, oven roasted chicken, roast pork loin, chicken stir fry, beef stroganoff, lasagna (meat or vegetarian), baked salmon (add \$2.00) and roast prime rib of beef (add \$4.00)

Vegetables

(choice of three)

baby peas with mushrooms, green bean almandine, broccoli Normandy, sweet corn with red peppers, carrots seasoned with lemon butter, creamy whipped potatoes, baked potatoes with sour cream and butter, rice pilaf, baked sweet potatoes with brown sugar and butter, parsley potatoes

Desserts

(choose one)

scoop of sherbet or ice cream, apple or peach cobbler, frosted chocolate brownie, assorted cookies or chocolate, vanilla or carrot cake squares

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Trays for the Crowds

Fruit and cheese tray.....\$75.00

A beautiful arrangement of seasonal fresh fruit and assorted cubes of Monterey Jack, Cheddar and Swiss cheeses served with a large basket of fancy crackers.

The veggie tray.....\$55.00

Mounds of fresh broccoli, cauliflower, carrots, radishes, and celery arranged around a large bowl of your favorite dip (ranch, dill or onion).

Pickled relish tray.....\$55.00

A tempting selection of kosher dills, baby sweet pickles, large stuffed green olives, black olives, pickled cauliflower and peppers.

Mini sandwich platter.....\$75.00

A platter of 40 bulls-eye dinner rolls sliced and stuffed with your choice of roast beef, turkey or ham and garnished with a baby gherkin and green olive.

Blocks of cheese by the pound.....\$15.00/lb.

Large blocks of Swiss or Cheddar cheese served whole with cheese planes provided so your guests can help themselves (5lb. minimum per cheese).

Deli meat tray.....\$20.00/lb.

Ham, turkey and roast beef sliced thin and rolled. Accompanied with a tray of party breads and mini rolls and condiments (5lb. minimum).

Chips and dip.....\$15.00/lb.

Crisp ruffled potato chips and your choice of dip (French onion, vegetable, horseradish or ranch).

Mound O' Shrimp(2 1/2 lb. min.).....Market Price/lb.

Large punch bowl mounded with ice and covered with large 30-40ct. boiled, peeled and deveined shrimp. Served with lemons and spicy cocktail sauce.

Killer dessert tray.....\$150.00

Two dozen frosted brownies, two dozen chocolate chip cookies, two dozen macadamia nut cookies, 12 dishes of warm apple cobbler and a 16 slice cheese cake with chocolate sauce on the side.

Desserts

Mini Sundae: A generous scoop of ice cream topped with chocolate or strawberry sauce, nuts, whipped cream and a cherry.....\$4.50

Assorted Cake Squares: Your choice of frosted lemon, chocolate, vanilla or carrot cake.....\$3.00

Apple or Cherrie pie: An American favorite.....\$3.50
Ala mode.....\$4.25

Southern cobbler: Apple or peach slices baked in a sugary syrup with a golden flaky crust.....\$3.00

Cheese Cake: A New York favorite served with your choice of chocolate or raspberry topping.....\$4.50

Hot Hors D'Oeuvres

(price per 50 pieces)

Sweet and sour meat balls.....\$50.00

Chicken drumettes.....\$50.00

Crisp fried chicken wings prepared buffalo, BBQ or plain with ranch and bleu cheese dressings for dipping.

Mini egg rolls.....\$60.00

Spicy oriental filled egg rolls served with sweet and sour sauce and hot mustard.

Deep fried mushrooms, deep fried zucchini sticks, or deep fried cheese sticks\$50.00

Vegetable tempura.....\$50.00

Large select pieces of fresh vegetables dipped in a light Tempura batter and lightly deep-fried.

Deep-fried chicken fingers.....\$60.00

Strips of tenderloin chicken breast with sweet and sour sauce or bleu cheese dressing.

Pigs in a blanket.....\$55.00

Smoked cocktail sausages wrapped in a croissant pastry and baked to perfection served with Dijon mustard.

Gourmet stuffed mushrooms.....\$75.00

Large mushroom caps filled with seafood stuffing, poached in white wine

Beverages

Coffee: Regular or Decaf.....\$12.00/pot.....\$20.00/gal.

Hot Tea.....\$15.00/10 cups

Ice Tea.....\$20.00/gal.

Soft Drinks: Regular or Diet.....\$1.50/can.

Bottled Water.....\$1.50/btl.

Sparkling Water\$1.50/btl.

Punch.....\$25.00/gal.

Champaign Punch / Mimosa.....\$35.00/gal.

2% Milk.....\$6.00/ltr.

Snacks

Cookies by the Dozen.....\$12.00/dz

Brownies.....\$15.00/dz.

Pretzels, potato chips, Fritos.....\$12.00/lb.

Corn chips and salsa.....\$15.00/lb.

Peanuts.....\$12.00/lb.

Mixed nuts.....\$15.00/lb.

Gardetto Mix.....\$14.00/lb.

Goldfish.....\$12.00/lb.

Candy Bars.....\$1.00/bar

Alcoholic Beverages

Cash Bar

Cocktails are purchased individually by those who are attending the function. The prices charged include tax but do not include gratuity for the bartender or cocktail wait staff. Cash bars totaling less than \$300.00 will be charged a \$100.00 service fee.

Cash Bar Prices

House drinks.....	\$4.00	Imports or micro brews.....	\$4.50
Call drinks.....	\$5.00	Wine by the glass.....	\$4.00
Premium drinks.....	\$6.00	Multi-liquor drinks.....	\$6.00
Can or bottle domestic beer.....	\$4.00	Soda/sparkling water.....	\$1.50
Draft beer.....	\$3.00	Domestic Beer Keg.....	\$225.00

Sponsored Bar

(\$300.00 Minimum)

The host of the function purchases all drinks. The host of the function has discretion over the types and brands of liquor served.

By the Drink

Cash bar prices are used. The bartender will tally all drinks sold by type and price which will then be extended to determine the total bar charge. A 17% gratuity will be added.

By the Bottle

When charged by the bottle, all bottles will be full at the start of the function. The customer will be charged for the nearest 1/10 of the bottle consumed for all bottles less than full. The minimum amount for any bottle opened will be 1/10 of a bottle. Tax and Gratuity will be added to bottle prices. Beer, wine and soda will be sold at cash bar prices.

Bottle Price

House brands.....	\$80.00
Call brands.....	\$100.00
Premium brands.....	\$150.00

Some selections may require market pricing.

Liquor Statement

No one under the age of 21 may contract for or purchase alcohol. We are required to verify the age of the person before alcohol is served. Underage drinking will cause the event to be canceled with no credit due for not served food or beverage. No parties or events are allowed where payment at the door provides any number or limitless amounts of alcohol to be served to the attendees. Please see the "Banquet Policies" section of this menu relating to other requirements and policies of alcohol service. Those over 21 wishing to purchase alcohol may be required to wear a wrist band provided by the hotel to indicate they are over 21.