



Danielle Dolan Photography



## DINNER BUFFET PACKAGE

\$105 per person and includes 3-Hour Open House Bar, one Salad, one Vegetable, one Pasta, one Entrée, one Dessert, Tables, Chairs, Glassware, China & Silverware. Room Rental Rate & Linen cost not included. Menus are subject to a 25% service charge and tax.

### Salad

Please choose one salad

Mixed Greens, Radishes, Cucumbers, Tomatoes, Roasted Beets, Goat Cheese and Herb Vinaigrette

Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons and Shaved Parmesan

Chopped Wedge Salad with Tomatoes, Red Onion, Pepper Bacon, Bleu Cheese Crumbles and Green Goddess Dressing

### Entrée

Choice of one entrée and one vegetarian

Pan Seared Chicken with Wild Mushrooms, Madeira, Poultry Jus, and Fine Herbs

Herb Grilled Top Sirloin with Shallot Demi Glace and Roasted Cipollini

Basil encrusted Salmon with Basil Oil

Wild Mushroom Lasagna with Porcini Pasta, Ricotta, Parmesan and Béchamel v

Potato Leek Tart with Roasted Cauliflower, Broccoli, Baby Kale and Caper Vinaigrette v

### Accompaniments

Please select two accompaniments

Roasted Baby Root Vegetables

Haricots Verts

Chive Mashed Potatoes

Roasted New Potatoes

### Assorted Dessert

Assorted trays of mini Lemon Bars, Chocolate Mousse in a Chocolate Shell with Berries and Fresh Fruit Tartlets

### Full Hosted Bar

3 hour bar service

Budweiser, Bud Light and Local Craft Beer

Tilia Cabernet & Riff Pinot Grigio

Tito's Vodka, Bombay Dry Gin, Bacardi Light Rum, Jack Daniels Whiskey, Dewar's White Label, Don Julio Silver Tequila

Mixers



## SEATED DINNER PACKAGE

\$100 per person and includes 3-Hour Open House Bar, 3-Course Meal, Tables, Chairs, Glassware, China & Silverware. Room Rental Rate & Linens cost not included. Menus are subject to a 25% service charge and tax.

### Salad

Please select one salad

Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette

Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons and Shaved Parmesan

Baby Greens, Port Poached Pears with Pecan Encrusted Goat Cheese and Fig Vinaigrette  
+\$2 PER PERSON

### Entrée

Choice of one Entrée with Vegetarian option or Duo Plate with Vegetarian option

Roasted Chicken Breast Stuffed with Prosciutto, Fontina and Sage, served with Broccolini, Herbed Risotto, Tomato Confit and Balsamic Reduction

Pan Seared Steak House Style Pork Chop with Caramelized Apples and Creamed Leeks

Herb Encrusted Salmon with Citrus Thyme Fennel Puree and Dilled Potatoes

Butternut Squash Ravioli with Pine Nuts and Light Brown Butter Sauce v

Blistered Corn Risotto with Roasted Wild Mushrooms, Baby Root Vegetables and Sauce Soubise v

### DUO PLATE

Pan Seared Chicken Breast and Seared Salmon with Caper Butter served with Roasted Seasonal Vegetables and Potatoes Anna

Pan Roasted Filet of Beef and Seared Scallops with Tarragon and Shallot Sauce

+\$10 per person

### Dessert

Please select one dessert

Chocolate Chambord Mousse Cake with Raspberry Coulis

Warm House Made Brioche Bread Pudding Smothered in Bourbon Caramel Sauce and Spiced Candied Pecans

Vanilla Crème Brûlée topped with Whipped Cream and Fresh Berries

### Full Hosted Bar

3 hour bar service

Budweiser, Bud Light and Local Craft Beer

Tilia Cabernet & Riff Pinot Grigio,

Tito's Vodka, Bombay Dry Gin, Bacardi Light Rum, Jack Danielsm Whiskey, Dewar's White Label and Don Julioa Silver Tequila

Mixers

### Enhancements

Passed Hors D'oeuvres during Cocktail Hour  
+\$17 PER GUEST

Premium Bar  
+\$14 PER GUEST